

Italian Casserole

1 large eggplant
½ cup olive oil
1 lb zucchini, cut into 1” cubes
½ tsp dried basil
½ tsp dried oregano
½ tsp salt
1 clove garlic, minced
½ cup tomato paste
1 large can tomatoes, chopped
1 lb green beans, cut and cooked
½ lb mozzarella cheese, cut into strips

- Peel the eggplant and cut into 1 ½” cubes.
- Saute the zucchini and eggplant in the oil until just tender.
- Add all the other ingredients except the cheese.
- Summer over low hear for about 20 minutes.
- Remove to a buttered casserole and cover with the cheese.
- Bake in a preheated 350F oven for 25 minutes until the cheese melts.



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