

# Vegetable Bake / Greek Ratatouille (Μπριάμ)

## Ingredients

- 2 zucchinis
- 2 yellow squash
- 1 eggplant
- 2 onions
- 2 dozen grape or cherry tomatoes
- 3 tsp minced garlic
- 600g / 24oz jar pasta sauce

## Method

1. Preheat oven to 200C / 400F.
2. Quarter the eggplant lengthways and slice to about 1cm, then sauté with chopped onion and garlic until the onion turns translucent.
3. Halve the zucchinis and squash lengthways and slice to about 1cm, then add to frying pan, continuing to stir occasionally until the begin to soften.
4. Slice tomatoes in half and add to frying pan with pasta sauce.
5. Place frying pan in oven and bake for 1 hour.

## Notes

Makes 6 servings as a main over rice.

Also very good with fish.

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