

Eggplant, Tomato, Pepper Bake Recipe

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Eggplant, Tomato Pepper Bake Recipe. We have been harvesting a lot of eggplant along with a lot of tomatoes, banana peppers, hot wax peppers, onions and herbs in our garden. Sometimes this creates the challenge of what can we make that is different from what we have been making. We decided to make a dish that is somewhat of a combination of eggplant parmesan, and pizza, quick to make and uses a lot of vegetables. We came up with this recipe and it turned out very well for us. We will definitely make it again!!



Eggplant, Tomato, Pepper Bake

“Free Style” guidelines – adjust the quantities to your taste, available ingredients, and baking pan size.

Eggplant, Tomato, Pepper, Bake Recipe: Laid out in a baking pan

Extra virgin olive oil to cover the bottom of the pan.

Saltine crackers finely crumbled to put a thin layer on the bottom of the pan (or something similar)

Eggplant – peeled and cut in 1/4 inch slices and then cut in bite size squares so the whole bottom of the pan is covered

without any gaps.

Pasta Sauce – spread your choice of prepared pasta sauce over the top of the eggplant. (or make your own)

Herbs – add a little extra dried or fresh basil and oregano spread evenly over the top.

Turkey Pepperoni cut into 1/2 inch squares and spread evenly across the top of the eggplant.

Tomatoes – Cut fresh cherry, grape, or large tomato into 1 inch squares and place along the edges of the pan spaced about an inch apart.

Peppers – Cut banana, hot wax, jalapeño, or any paper, into slices and place randomly over the top of the sauce.

Cheese – we used a combination of fresh grated mozzarella and fresh grated hard parmesan cheese.

Bake for about 30 minutes at 350 degrees, add cheese to the top and bake 15 more minutes until the cheese is baked enough for you.

Enjoy!

What we eat seems to be dictated by what we have available to pick in the garden. We seem to be picking a basket with a variety similar to this every 3 days. It has been a great treat to eat garden fresh vegetables every day, and also to give some away to family and friends.



Vegetable Garden Harvest!