

# Ratatouille

2 cloves of garlic, chopped small  
4 ripe tomatoes, once chopped, the rest sliced 1/4" thick or less  
1 small eggplant, sliced 1/4" thick or less  
2 yellow squash, sliced 1/4" thick or less  
1-1/2 T Herbs de Provence  
1 t Fennel seed  
Olive oil, salt & pepper  
Parchment paper, cut to fit just inside baking dish

Preheat oven to 375°

Drizzle bottom of 9" pie plate (or similar size dish) with olive oil, sprinkle in the chopped tomato and 1/3 of the garlic, salt and pepper. Spread evenly across bottom.

Begin with a slice of eggplant, then a two slices of squash, then a slice of tomato, overlaying and leaving the slice underneath slightly visible. Repeat in a circular pattern around dish, filling in the middle, until you have a complete layer. Season with Herbs de Provence, a bit of garlic, salt, pepper and a drizzle of olive oil. Add another layer in the same manner. Continue until dish is filled, seasoning each layer. Press down all over, evenly, when done.

Place pre-cut parchment on top and bake for 40 minutes, until bubbling and vegetables are very soft.

## Captain's Note:

*This is a little bit of a "fancy" version--and, we must say, there are many, many versions of Ratatouille out there! But it's really pretty to serve this way. You could just as easily cut up the veggies and do it all on the stove top!*