

Italian Squash & Eggplant Hot Dish

1 lb mild Italian sausage (use chorizo if more spice is desired)

1 small eggplant cubed (if skin is thick, peel)

3 TBSP olive oil (divided)

2 TBSP minced garlic

1 tsp dried basil

1 tsp dried oregano

1 tsp dried fennel

½ tsp dried thyme

Salt and pepper to taste

2 small zucchini, thinly sliced

1 small yellow squash, sliced

1 small purple onion diced

1 cup thinly sliced fresh mushrooms

½ c grated parmesan cheese

½ c grated asiago cheese

2 large tomatoes chopped (or three Romas)

2 cups finely shredded mozzarella

In a skillet over medium heat, brown the sausage with the eggplant and garlic with 1 TBSP of oil until tender. Place all the seasonings in a small cup and mix; divide into thirds. Add one third of the seasoning to the eggplant mixture. Pour into a 9 x13 lightly sprayed pan. In the same skillet sauté the squash with the onion until barely soft– add another tbsp. of olive oil if needed. Gently mix in a third of the seasoning. Mix the parmesan and asiago cheeses together. Spread one third of the cheese on top of the eggplant, then spread the squash over the top. Layer another third of the cheese over the squash. Sautee the mushrooms in the skillet with 1 tbsp of oil until barely soft. Layer those on next with the last one third of the cheese. Then layer on the chopped tomatoes and the last one third of the seasoning. Cover the top with the mozzarella and bake in 350 degree oven for 40 minutes (if top begins to get too brown cover with foil after 30 minutes). Garnish servings with fresh parsley and tomato slices and serve with toasted crostini.