



Ratatouille With Brie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Brie Log such as Alouette
- 1 small eggplantshopping list
- 4 oz. olive oil (for sautéing and garnishing)
- 1 zucchini
- 1 yellow squash
- 2 ripe plum tomatoes
- 1 tsp. thyme (chopped)

Instructions

- Remove outer peel from eggplant and dice into $\frac{1}{2}$ inch pieces
 - Heat 1-2 oz. of olive oil in a heavy gauge skillet
 - Sauté the diced eggplant for 2-3 minutes then place on a towel to drain
 - After draining place cooked eggplant into a small oval casserole dish
 - Preheat oven to 375° F
 - Carefully slice the zucchini , yellow squash , and tomatoes about $\frac{1}{4}$ inch even slices
 - Slice the Brie also into $\frac{1}{4}$ inch slices (utilizing a cheese wire makes simplifies this)
 - Begin placing sliced yellow squash , zucchini , sliced Brie and tomatoes in a shingled pattern working from the outside of the casserole towards the center
 - When all vegetables and cheese are placed in the casserole, drizzle with the remaining olive oil and sprinkle with chopped thyme
 - Season with salt and pepper and bake in the oven for 10-15 minutes until bubbly
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