

## Ratatouille

*Paired with 2018 Chileno Valley Vineyard Riesling*

- 3 cloves garlic, minced
- 2 teaspoons dried parsley
- 1 eggplant, cut into 1/2 inch cubes
- Salt to taste
- 1 cup grated Parmesan cheese
- 1 large onion, sliced into rings
- 2 cups sliced fresh mushrooms
- 1 green bell pepper, sliced
- 2 large tomatoes, chopped

Preheat oven to 350 degrees F (175 degrees C). Coat bottom and sides of a 1 1/2 quart casserole dish with 1 tablespoon olive oil.

Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat. Cook and stir garlic until lightly browned. Mix in parsley and eggplant. Cook and stir until eggplant is soft, about 10 minutes. Season with salt to taste.

Spread eggplant mixture evenly across bottom of prepared casserole dish. Sprinkle with a few tablespoons of Parmesan cheese. Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese. Continue layering in this fashion, with onion, mushrooms, bell pepper, and tomatoes, covering each layer with a sprinkling of salt and cheese.

Bake in preheated oven for 45 minutes.

Serves 8.