



Total Time
35 MIN.

Serving Size
7 OZ / 199 G

Difficulty
EASY

This all-vegetable casserole does ratatouille one better: easy to make, delicious to eat. Add some mozzarella for a super-satisfying, creamy flavour.


Yields
24

INGREDIENTS

	WEIGHT	MEASURE
Eggplant, peeled and diced	3 1/2 lbs	1 17/25 kg
Fresh Onions, chopped	8 oz	250 g
Garlic, minced	1 tsp	5 mL
Vegetable Oil	3 tbsp	45 mL
Zucchini, cubed	1 1/4 lbs	1 kg
Green Pepper, cubed	11 oz	330 g
Campbell's® Condensed Tomato Soup	48 oz	1 1/2 L
Water	1 cup	250 mL
Basil	1 tbsp	15 mL
Pepper	1 tsp	5 mL

INSTRUCTIONS

1. Salt eggplant lightly to draw out bitter juices. Let stand 10 minutes. Rinse and pat dry.
2. Sauté onions and garlic in oil. Add the other vegetables and cook 10 minutes. Stir gently. Add soup, water and seasonings. Simmer 15 minutes.
3. Place in greased baking pan(s). Bake at 350° F (180° C) for 20 minutes.

 **Tip**
Grated mozzarella cheese can be added as a topping before baking.