



Total Time
95 MIN.

Serving Size
5.6 OZ/158.8 G

Difficulty
EASY

This heart-warming ratatouille casserole is a satisfying vegan dish that's filled with crowd-pleasing Mediterranean flavours.

Yields
32

INGREDIENTS

	WEIGHT	MEASURE
Olive Oil	1/2 cup	125 mL
4 Onions, sliced	4 cups	1 L
4 Red Bell Peppers, sliced	4 cups	1 L
Garlic, minced	1/4 cup	60 mL
Black Pepper	2 tsp	10 mL
Campbell's® Condensed Tomato Soup	1 can 48 oz	1 can 1.36L
Basil Leaves, fresh OR	1 cup	250 mL
Basil, dried	2 tsp	10 mL
6 Plum Tomatoes, thinly sliced	24 oz	680 g
1 Eggplant, thinly sliced into rounds	24 oz	680 g
2 Butternut Squash; peeled, seeded and thinly sliced into rounds	36 oz	1020 g
6 Zucchini, thinly sliced into rounds	36 oz	1020 g
Dried Italian Seasoning	4 tsp	20 mL



Tip

* Can also use Campbell's® Condensed Reduced Sodium Tomato Soup, 12 x 1.36 L (48 oz), code #18987



INSTRUCTIONS

1. To large saucepan set over medium heat, add 1/4 cup (60 mL) oil. Add onions, red peppers, garlic and 1 tsp (5 mL) black pepper; cook, stirring occasionally, for 8 to 10 minutes or until starting to soften.
2. Stir in condensed tomato soup and bring to a boil. Stir in basil. Reduce heat to medium-low. Simmer, stirring occasionally, for 10 to 15 minutes or until flavours are married.
3. Transfer sauce to greased 20 x 12 x 2 1/2-inch (50 x 30 x 6 cm) hotel pan.
4. Arrange eggplant, squash, zucchini and tomato slices in an alternating and overlapping pattern over sauce. Drizzle with remaining oil.
5. Sprinkle Italian seasoning and remaining black pepper over top of casserole. Cover tightly with foil.
6. Bake in 400F (200C) oven for 35 to 45 minutes or until vegetables are tender. Remove foil and bake for 15 to 20 minutes or until vegetables are golden and internal temperature of 165F (74C) or higher is held for 15 seconds.