



Ratatouille Tort

Ingredients

1/2 of a 17.3-ounce package Puff Pastry Sheets (1 sheet), thawed
Non-stick spray
1/4 cup olive oil
1 medium eggplant, peeled and cut into 1/2-inch cubes (about 5 1/2 cups)
1 medium onion, chopped (about 1/2 cup)
3 cloves garlic, minced
2 medium zucchini, sliced (about 2 cups)
1 medium green pepper, diced (about 1 cup)
1 tsp. dried oregano leaves, crushed 1/2 tsp. black pepper
1 can (8 ounces) diced tomatoes
1 tbsp. tomato paste
1 tbsp. red wine vinegar as needed
5 small Italian plum tomatoes, sliced
2 small zucchini, sliced (about 2 cups)
1 tbsp. dry bread crumbs

Directions

Heat the oven to 350°F.

Heat the oil in a 12-inch skillet over medium heat. Add the eggplant, onion and garlic and cook for 5 minutes, stirring occasionally. Add the zucchini and green pepper. Cook until the vegetables are tender. Season with the oregano and black pepper.

Stir the diced tomatoes, tomato paste and vinegar in the skillet. Cook for 5 minutes.

Spray a baking sheet with non-stick spray. Place the puff pastry on the baking sheet. Prick the pastry thoroughly with a fork. Place a piece of aluminum foil onto the pastry. Bake for 15 minutes or until the pastry is golden brown. Remove the foil and weights. Let the pastry cool in the pan on a wire rack for 10 minutes.

Spoon the eggplant mixture into the crust. Arrange the tomatoes and zucchini in concentric circles to completely cover the eggplant mixture. Sprinkle with the bread crumbs.

Bake for 1 hour or until the zucchini and tomatoes are browned.