

Eggplant Charlotte

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(adapted from Tastemade)

Serves 4

Blue – 3

Purple – 3

Green – 3

- 1-2 eggplants
- 2-3 Roma tomatoes
- 1 zucchini
- 1 yellow squash
- 1 Tbsp olive oil
- salt and pepper to taste
- 8 tsp goat cheese

1. Spray 4 – 8oz ramekins with non stick spray
2. Slice eggplant longways in 1/4 inch slices. You should have at least 12 slices, 16 would be better.
3. Slice tomatoes, zucchini and yellow squash.
4. Spray a large baking sheet with olive oil spray. Lay vegetables on sheet. Brush veggies with olive oil. Sprinkle with salt and pepper

5. Roast at 375 for 10 minutes.
6. Place 3-4 eggplant slices in ramekin, overlapping so you can fold up sides.
7. Place a teaspoon of goat cheese on top.
8. On top of eggplant, place 2 slices each of tomato, yellow squash and zucchini.
9. Spread another teaspoon of goat cheese on the veggies.
10. Top with 2 more slices of tomato, yellow squash and zucchini
11. Fold in "flaps" of eggplant.
12. Bake at 375 for 15-20 minutes. Let cool 5 minutes. Flip the ramekin over onto plate and let cool an additional 10 minutes so the layers set.