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.