



GARDEN RATATOUILLE CHEESE LASAGNA ROLL-UPS

Bernardi
ITALIAN SOLUTIONS

Diced summer squash, sweet bell peppers, eggplant, zucchini, San Marzano tomatoes, and fresh herbs stewed together and baked with **Lasagna Cheese Roll-Ups** and garnished with shaved parmesan and sliced basil. Yield: 1 Serving

Ingredients:

3 Each	Lasagna Cheese Roll-Ups [#73987]	1 tsp.	Thyme, Chopped
1 Tbsp.	Olive Oil	1 Cup	San Marzano Tomatoes, Diced
¼ Cup	Yellow Squash, Diced	1 tsp.	Parsley, Chopped
¼ Cup	Zucchini, Diced	To Taste	Salt & Black Pepper
¼ Cup	Red Bell Pepper, Diced	Garnish	Parmesan Cheese, Shaved
¼ Cup	Eggplant, Diced	Garnish	Basil, Chiffonade
1 tsp.	Garlic, Minced		

Directions:

1. Preheat an oven to 350°F.
2. Heat the olive oil in a large sauté pan.
3. Add in the yellow squash, zucchini, red bell pepper and eggplant, then sauté for 3-4 minutes, or until softened.
4. Add in the garlic and thyme, then sauté for a minute.
5. Stir in the san Marzano tomatoes, parsley, salt and black pepper, then bring it to a simmer to make the ratatouille.
6. Pour half of the ratatouille into a baking dish and place the **Lasagna Cheese Roll-Ups** on top.
7. Pour the remaining ratatouille on top and bake according to package directions.
8. Place the **Lasagna Cheese Roll-Ups** onto a serving dish and garnish with parmesan cheese and basil.

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