



RECIPE: ROASTED EGGPLANT, RED PEPPER, AND ZUCCHINI STACKS

PAIR WITH: THE ADVERSARY

INGREDIENTS

8 -½ inch slices of Eggplant	½ Cup Store bought pesto (we love Trader Joe's Vegan Kale Pesto)
12 - ½ inch slices of Zucchini	2 Cups Fresh grated Fontina cheese
3 Red Peppers, cored, seeds removed, and cut in to approximately 2 inch squares	Freshly grated Parmesan cheese for garnish
Salt and Pepper to taste	

INSTRUCTIONS:

1. Preheat oven to 425°F. Grease a large baking sheet along with 4 (8 to 10 oz) ramekins.
2. Brush both sides of the eggplant, zucchini and red pepper slices with olive oil. Place in a bowl and toss with your desired amounts of kosher salt and black pepper. Arrange in a single layer on the backing sheet and bake for around 10 to 15 minutes or until soft and lightly browned.
3. Remove baking sheet from the oven and reduce the oven temperature to 375°F.
4. While the oven temp is coming down, assemble your stack in the following order:
 - One slice of roasted eggplant
 - One tablespoon of pesto spread over eggplant
 - Topped with one roasted pepper piece
 - Followed by 3 rounds of roasted zucchini
 - Then ¼ cup of fontina cheese
 - Next, another slice of eggplant
 - Another tablespoon of pesto spread over the eggplant
 - Additional ¼ cup of Fontina sprinkled over the top
 - Repeat this process with the remaining 3 prepared ramekins
5. Place ramekins in the oven and bake for 15 mins
6. Remove from the oven and garnish with Parmesan cheese (you can serve in the ramekins or out) and enjoy!!