

Casserola della Nonna



Nonna means grandmother in Italian, so this is grandmother's casserole. My grandmothers were German so it's not theirs. But somebody's grandmother sure could cook!

Yield: 16 servings

2 pounds eggplant, sliced 1/2" thick
2 1/2 pounds potatoes, sliced 1/4" thick
1/4 cup olive oil
3 cloves garlic, pressed
1 1/2 cups onion, chopped
2 pounds zucchini, sliced 1/4" thick

1 quarts canned diced tomatoes, drained
3 tablespoons dried basil
2/3 pound mozzarella cheese, grated
1/2 pound parmesan cheese, grated
1 1/2 cups dry bread crumbs
5 eggs, beaten

Arrange eggplant in lightly oiled pans, cover with foil and bake at 400F until tender (about 45 min).

Boil potatoes until just tender and drain.

Saute onion, garlic, and dried basil in oil until onions are translucent (if using fresh basil, mix it with tomatoes instead and you will need 1/2 cup).

Add zucchini to onions and saute until barely tender.

Combine grated cheeses and set aside.

Lightly oil a 13 x 9 baking pan.

Layer the vegetables eggs and cheese in this order:

- Potatoes
- Eggplant
- 1/2 of mixed cheeses
- Zucchini mixture
- Tomatoes
- Eggs
- 1/2 of mixed cheeses
- Bread crumbs

Cover the pan with foil and bake at 350 degrees F for 30 minutes then uncover and bake another 15 minutes.

**Chef
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