

Under 30 minutes

Serves 4

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Ingredients:

- 2-3 medium brinjals, sliced 1cm-thick
- 2 red peppers, seeded and sliced
- 6 baby marrows, sliced
- Glug olive oil
- Salt and milled pepper
- 1 jar (500g) ready-made tomato pasta sauce
- 2 cups (250g) grated regular mozzarella or 1 ball fresh mozzarella (fior di latte), torn
- 1½ cups (375ml) finely grated parmesan cheese
- Handful basil leaves, torn
- Crusty bread, for serving (optional)

Method:

1. Preheat oven to 220°C.
2. Heat a griddle pan over a medium heat or preheat the oven grill.
3. Toss vegetables in oil and season.
4. Chargrill or grill vegetables until tender.
5. Layer vegetables with pasta sauce, mozzarella and parmesan in an ovenproof dish.
6. Bake for 20 minutes until golden and bubbling.
7. Scatter with basil and serve with bread.