

Layered Roasted Vegetable 'torte'

You can choose one vegetable or just about any combination of vegetables for this recipe. And to save time, put the meat, fish or turkey in as well!

1 zucchini, sliced into 1/8 x 3 in slices
1 yellow squash, sliced into 1/8 x 3 inch slices
1 small eggplant, sliced into 1/8 x 3 inch slices
1 yellow or red pepper, cut into quarters
1 portabella mushroom, sliced into 1/2 slices
Goat cheese or feta cheese as needed

Marinade:

1/2 cup balsamic vinegar
1/2 cup extra virgin olive oil
1 tsp+ chopped fresh garlic

1 teaspoon rosemary (optional)
sea salt to taste
pepper to taste

Preheat oven to 350 degrees.

Slice vegetables using a Mandoline large slices.

Brush with marinade, Lay out on baking tray, sprinkle rosemary, pepper (both optional) and sea salt..

Roast in oven for 10-15 minutes depending on the vegetable until just browned.

Layer the vegetables on a plate starting with mushroom, then squash, pepper and then goat cheese on top (or feta) and serve.

Can also be eaten cold.