



Squash, Tomato, Peppers & Onion Bake

INGREDIENTS

2 medium zucchini, sliced
2 yellow squash, sliced
2 medium onions, sliced
2 red peppers, sliced
2 yellow peppers, sliced
4-5 plum tomatoes, sliced
3 T dry oregano
Salt, pepper, olive oil
3/4 - 1 cup feta cheese & goat

(The first time I made this I used a combo of both. Next time I only had feta, so used 3/4 c)

DIRECTIONS

1. Thinly slice onions and peppers. Sauté peppers first in a pan with olive oil. Once they start to soften add the onions, salt, pepper and 1 teaspoon of oregano. Let cook slowly over medium low heat until they are completely softened. Approx. 45 minutes.
2. Meanwhile, cut the zucchini, yellow squash, tomatoes in even slices. You can assemble on the board as you go. Or assemble in the baking dish. Whichever you prefer.
3. Once the peppers and onions have cooked down, place them on the bottom of a baking dish (11" x 8").
4. Then begin to assemble your vegetables on top. I like alternating one of each in rows.
5. Drizzle with olive oil, sprinkle with salt, pepper and 1 tsp of oregano. Bake at 400 for 35 minutes.
6. After 35 minutes, pull out the oven and crumble the cheese over top. Drizzle a bit more oil and the final oregano. Bake for another 25-30 minutes until its golden brown, the veggies are softened and the liquid is bubbly.