

Eggplant and Macaroni Casserole From Marlene

1 Tbsp. olive oil	1 garlic clove, minced
1 small/med. Eggplant, diced	1/2 tsp. dry parsley (fresh if you have it)
1 small/med. Zucchini, sliced	1/2 tsp. dry basil (fresh if you have it)
1 medium green pepper, chopped	1/2 tsp salt
1 medium onion, chopped	1/4 tsp. pepper
1 large can crushed tomatoes	1/2 tsp. dry thyme (fresh if you have it)
1 lb. box macaroni shells	2-3 oz. provolone cheese, diced

Topping:

1/4 c. seasoned breadcrumbs 1/4 cup grated parmesan cheese

In a large skillet, heat oil. Add eggplant, zucchini, pepper, onion and garlic. Cover and cook 10-15 minutes stirring 2-3 times. Add tomatoes, thyme, salt pepper parsley and basil. Cook covered for 15 minutes or so (add a little water if too thick.). Boil macaroni in lightly salted water. Drain and return to pot. Stir in eggplant mixture and provolone. Pour in ungreased baking dish. Mix breadcrumbs and parmesan cheese together. Spread on top of casserole. Bake 15-20 minutes or until top is browned.

Preheat oven to 375°