



# Veggie Crostatata

## RECIPE

### INGREDIENTS

- 1 small eggplant, cut into 1-inch pieces
- 1 large zucchini, cut into 1/4-inch slices
- 4 plum tomatoes, chopped
- 1 medium sweet red pepper, cut into 1-inch pieces
- 4 tablespoons olive oil, divided
- 4 garlic cloves, minced
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 sheet refrigerated pie crust
- 1 tablespoon cornmeal
- 2 tablespoons shredded Parmesan cheese
- Minced fresh basil, optional

**YIELDS: 8 SERVINGS**

**PREP TIME: 45 MINUTES**

**BAKE TIME: 20 MINUTES**

**TOTAL TIME: 65 MINUTES**

### DIRECTIONS

1. Preheat oven to 450°
2. In a large bowl, combine the vegetables, 3 tablespoons oil, garlic, salt and pepper. Transfer to an ungreased 15x10x1-in. baking pan. Bake until vegetables are tender and moisture has evaporated, 25-30 minutes, stirring every 10 minutes.
3. On a lightly floured surface, roll crust into a 13-in. circle. Sprinkle cornmeal over a greased 14-in. pizza pan; place crust on prepared pan.
4. Spoon vegetable mixture over crust to within 1-1/2 in. of edges. Fold up edges of crust over filling, leaving center uncovered. Brush with remaining oil.
5. Bake until crust is golden brown, 20-25 minutes. Sprinkle with cheese. Cut into wedges. If desired, sprinkle with basil.
6. Enjoy with our Chardonnay or your favorite Hawk Haven wine!