

Appetizers

Vegetable Stacks

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Preparation Time: 30 minutes

Start to Finish Time: 1 hour 20 minutes

3 tablespoons extra-virgin olive oil (plus more for the pan)

10 baby Yukon Gold potatoes, ends trimmed, sliced 1/2-inch thick (24 rounds)

8 Campari tomatoes, sliced 1/4-inch thick (24 rounds)

1 long Chinese eggplant, sliced 1/4-inch thick (24 rounds)

2 cloves garlic, minced

1 teaspoon chopped fresh thyme

Kosher salt

freshly ground black pepper

1/4 cup grated Parmesan cheese

chopped fresh parsley (for topping)

Preheat the oven to 400 degrees.

Brush a 24-cup mini-muffin pan (preferably nonstick) with olive oil.

In a large bowl, toss the potatoes, tomatoes, eggplant, olive oil, garlic, thyme, one teaspoon salt and a few grinds of pepper.

Place a potato slice in each muffin cup (trim if needed). Top with an eggplant slice, then a tomato slice. Cover the pan with foil.

Bake until the vegetables are tender, 30 to 35 minutes.

Uncover the pan. Sprinkle with the Parmesan cheese.

Bake, uncovered, until browned, about 15 more minutes. Let cool for 5 minutes.

Remove from the pan. Top with chopped parsley.

Yield: 24 stacks

Per Serving (excluding unknown items): 801 Calories; 6g Fat (7.0% calories from fat); 29g Protein; 153g Carbohydrate; 10g Dietary Fiber; 16mg Cholesterol; 423mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1/2 Fat.