

# **Roasted Vegetable Napoleon**

**Makes 12 servings**

## **Ingredients**

Ricotta Cheese	1½ pounds
Dried Thyme Leaf	¾ teaspoon
Salt	½ teaspoon
Black Pepper	½ teaspoon
Tarragon	1 teaspoon
Dried Chives	1¾ teaspoon
Dried Basil	1 teaspoon
Kosher Salt	As needed
Eggplant, 1/3" slices	1½ pounds
Tomato, 1/3" slices	1 pound
Zucchini, 1/3" slices	1½ pounds
Red Onion, 1/3" slices	1 pound
Baking Potato, 1/3" slices	2 pounds
Mozzarella Cheese, 1oz slice	1 pound
Fresh Rosemary	12 each

## **Method of Preparation**

1. Gather all ingredients and equipment
2. Preheat oven to 400 degrees.
3. Combine ricotta and seasonings (thyme thru basil); blend well
4. Place eggplant on a sheet pan single layer; sprinkle with kosher salt to draw out excess moisture (5-10 minutes); blot excess moisture with paper towels
5. Place all vegetables in single layers; brush with olive oil; season with salt and pepper and roast until tender, 5-10 minutes (potato may take longer)
6. Assemble napoleons on pans brushed with olive oil:
  - 1 eggplant slice
  - 1 rounded tablespoon ricotta mixture
  - 1 potato slice
  - 1 zucchini slice
  - 1 onion slice
  - 1 mozzarella slice
  - 1 tomato slice
  - 1 zucchini slice
  - 1 rounded tablespoon ricotta mixture
  - 1 eggplant slice

7. Spear wooden skewer through center of napoleon top to bottom to secure ingredients
8. Bake another 5 minutes until cheese is melted and vegetables are heated through.
9. To serve: Trim rosemary sprigs 1" taller than napoleons; remove lower layer of leaves, keeping 1" of leaves on top. Replace wooden skewers with rosemary sprig skewers and serve.

Recipe Courtesy of [www.chefbillbigham.com](http://www.chefbillbigham.com)