



Grilled Vegetable Stack

SERVES 4

INGREDIENTS

Olive oil spray
1 large aubergine, sliced lengthways
1 red pepper, seeded and quartered
2 large zucchini, sliced lengthways
4 large flat mushrooms, stems removed
1 red onion, thickly sliced
4 x 150g ricotta cheese (females)
4 x 200g ricotta cheese (males)
2 cloves garlic, sliced
½ cup fresh basil, chopped
2 tablespoons fresh chives, finely chopped
Balsamic vinegar
Cracked pepper

METHOD

1. Spray aubergine, pepper, zucchini, mushrooms, and onion with oil and cook in batches on a heated barbecue or grill plate until tender.
2. Combine cheese, garlic, and herbs in a medium bowl. Mix gently.
3. Divide the aubergine slices among serving plates. Layer with cheese mixture, zucchini, pepper, and mushroom. Top with another layer of ricotta cheese and onion.
4. Drizzle with balsamic vinegar and cracked pepper.

