

Vegetarian Moussaka

Recipe is courtesy of Foodland Ontario

Preparation Time: 25 Minutes

Cooking Time: 60 Minutes

Servings: 8 as side dish or 6 as main course

Ingredients:

- 2 small eggplants, peeled and cut into 1/2 in (1 cm) thick slices
- Salt
- 4 medium Ontario Potatoes, peeled and thinly sliced
- 2 cups sliced mushrooms
- 3 large Ontario Greenhouse Tomatoes, cut into thick slices
- 3 green onions, sliced
- 1 tsp dried oregano
- 1/4 tsp coarsely ground pepper
- 1/4 cup butter
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 cup shredded Cheddar cheese
- 2 tbsp grated Parmesan cheese

Preparation:

Sprinkle both sides of eggplant generously with salt and let stand on rack for 30 minutes; rinse with cold water and pat dry. Layer potatoes, eggplant, mushrooms, tomatoes and onions in lightly greased 13 x 9 in. (3.5 L) baking dish; sprinkle with oregano and pepper. In saucepan, melt butter; blend in flour. Gradually stir in milk; until melted. Cook, stirring, over medium heat until boiling and thickened. Stir in Cheddar cheese. Pour over vegetables; sprinkle with Parmesan. Bake, uncovered, in 350°F (180°C) oven about 1 hour or until vegetables are tender and sauce is golden brown and bubbling.