

## **Zucchini and Portobello Mushroom Parmesan [Serves 4-6]**

3 Zucchini  
4 medium Portobello Mushrooms  
½ Green Bell Pepper  
½ medium Onion  
2 jars classic 4 Cheese Pasta Sauce  
½ cup Parmesan Cheese  
½ cup Mozzarella Cheese  
¼- ½ cup Cornmeal

Cut all veggies on the #5 cone on the Saladmaster Machine. You can mix everything and dump them in the cookware or the cool way is to separate everything and layer them like you would a lasagna. Put a layer of Zucchini in the bottom of an 11" skillet or the EOC. Then put a layer of the Mushrooms and some Onion and Peppers. Pour sauce over vegetables and sprinkle with Cornmeal. The Cornmeal is to absorb moisture from the veggies and keep the sauce from getting too thin. Add some of the Parmesan Cheese and repeat with one or two more layers of everything. At the end top with the remaining Parmesan Cheese and the Mozzarella Cheese. Place on the stove and **MEDIUM-CLICK-LOW** for 20 minutes.

Note: You may want to continue on low uncovered for 5 minutes to let set firm.