

Dad's Roasted Eggplant/Tomato/Onion/Beans

Prep Time: 10 min • Cook Time: 40-45 min • Ready Time: 50-55 min

INGREDIENTS

1 large eggplant (or two smaller ones) diced

2 pints grape tomatoes (or 5 plum tomatoes, or whatever tomatoes) halved

1 large onion diced

1 15-oz can cannellini beans

3 garlic cloves (or garlic powder to taste)

1/2 cup olive oil (more or less depending on your taste)

Fresh basil/oregano/chives, or dried italian seasoning, or whatever

Salt and pepper

DIRECTIONS

- Pre-heat oven to 425°F (this can vary depending on oven)
- Mix all ingredients in a large bowl
- Spread evenly on baking sheet. (If you want easier cleanup, either spray the sheet with oil spray beforehand, or put down a sheet of aluminum foil.)
- Roast for 22 minutes
- Take out and flip with a spoon (doesn't have to be too perfect)
- Roast for another 20 minutes or so
- Enjoy on pasta, with or without ricotta/parmesan, meat, whatever. Keeps great in the fridge for leftovers.