

Roasted Vegetable Cornbread Casserole

1 8"x8" pan of Laura's cornbread (see recipe)

In a large bowl, toss:

1 T olive oil

1 yellow squash, diced

1 zucchini, diced

1 bell pepper, diced

Place in one layer on a greased cookie sheet and then **salt and pepper** to taste.

Roast in an oven at 400 degrees for 20-30 minutes, until vegetables are lightly browning.

Using the same bowl (no need to clean), crumble the cornbread.

Saute in 1 T olive oil, not allowing to get too brown:

2 T minced garlic

Then toss into the cornbread and mix well.

Add the roasted vegetables

Add DRIED herbs. For a summery dish, add the 1st column, for a wintery dish, add the 2nd column:

1 T rosemary

1 T thyme

1 T basil

1 T oregano

1 T rosemary

1 T thyme

1 T savory

1 T sage

Spread in a 9x13 greased (butter) casserole dish.

Sprinkle over the mixture:

1 cup vegetable stock

Cover and refrigerate at least 2 hours in order for the flavors to meld.

Preheat oven to 350 degrees.

Remove casserole from the fridge and sprinkle over another:

1 cup vegetable stock

Bake, covered for 30 minutes.

Uncover and bake for another 30 minutes or until top is just starting to turn lightly brown.

