Baked Eggplant Ratatouille

Preheat oven to 350 degrees. Lightly coat an interior of a large ceramic baking dish with olive oil. In a large frying pan, cook eggplant, garlic, onions, tomatoes, and squash, stirring frequently, for about 15 minutes or until just beginning to soften. Stir in the zucchini and yellow squash and cook, stirring frequently, for another 5 minutes or until just tender. Stir in the canned tomatoes with their juice and cut into large dice. Cover with half of the mozzarella. Sprinkle the Parmesan over the cheese. Top with another layer of mozzarella. Sprinkle the Parmesan over the eggplant mixture. Cover with the remaining mozzarella. Sprinkle the Parmesan over the bread crumbs.

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