

# Vegetable layer

by Anand Lila devi dasi

HARE KRISHNA HARE KRISHNA KRISHNA KRISHNA HARE HARE HARE RAMA HARE RAMA RAMA HARE HARE



*"Krishna is very kind.  
Therefore, He has given us  
his remnants of food stuff"*

## Ingredients

Olive oil.....	1 ½ Tsp
Asafetida powder.....	½ Tsp
Breadcrumbs.....	½ C
Zucchinis, thinly sliced.....	2 medium sized
Potato boiled and mashed.....	1
Tomatoes, sliced in thin rounds.....	2
Dried basil.....	1 ½ Tsp
Salt.....	½ Tsp
Grated mozzarella cheese.....	½ C
Olives.....	8-10

- Preparation :**
1. Heat oil in a pan over moderate heat. Sprinkle the asafetida powder. Add the breadcrumbs and sauté for 2-3 minutes. Remove from heat and keep aside.
  2. Grease a baking dish. Lay half of the zucchini slices, sprinkle some basil and salt over it and place the half of the sliced tomatoes. Press the mashed potatoes over the tomatoes. Sprinkle with half of the cheese. Repeat the layering with zucchinis, basil, salt and tomatoes.
  3. Sprinkle with the bread crumbs, patting it gently over the tomatoes.
  4. Bake at 350 F/180 C for 40 minutes or until the crumbs are golden. Remove from the oven and sprinkle with the remaining cheese and the olives. Bake again for 5 minutes or until the cheese melts. Serve hot.

**Serves:** Seven-Eight

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