

Oven Baked Ratatouille Scalloped Cheesy Potatoes

The following recipe is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

Ingredients

- 2 medium zucchinis, skin on and sliced into 1-inch slices
- 4 medium Yukon Gold potatoes, skin on and sliced into 1-inch slices
- 4 eggs, beaten
- 1/3 cup butter, melted
- 2/3 cup heavy cream or 2% milk or cashew milk
- 1/2 tsp. nutmeg
- 1 tsp. dried basil
- 1 tsp. dried thyme
- 1 tsp. of oregano
- Salt, to taste
- 1 cups all-purpose flour
- 1 ½ cups cheddar cheese, shredded



Note: If you don't have zucchini, you can use yellow squash, carrots, beets or really any vegetable that can be sliced into 1-inch rounds.

Instructions

1. Preheat your oven to 350°F and grease a 9"x13" baking dish. You can also line it with parchment paper if you want easier cleanup.
2. You can leave the skin on your vegetables or you can peel them if you like, slice the zucchinis and potatoes about an inch thick with a mandolin or a sharp knife. Set the sliced vegetables aside.
3. In a large mixing bowl, whisk together the eggs, melted butter and heavy cream (or milk if you're substituting), until combined.
4. Add the nutmeg, basil, thyme, salt, pepper and flour. Mix well.
5. Add the sliced veggies and potatoes to the batter and stir well until the slices are coated in the batter.
6. Add half of the vegetable slices to the prepared baking dish and flatten them in the baking dish.
7. Sprinkle half of the cheddar cheese over the vegetables, add the rest of the vegetables and potatoes and add another layer of cheese.
8. Cover the dish with aluminum foil and bake for about 1½ hours, until the vegetables and potatoes are fully cooked and tender.
9. Let cool for at least 10 minutes, and sprinkle with oregano and parsley if you like. Serve and enjoy!