



## Katherine's Vegetable Torta with rosemary balsamic syrup

*Makes 4 individual entrée-size tortas*

### Ingredients:

1 portobello mushroom cap  
1 eggplant  
1 zucchini  
1 yellow squash  
1 red onion  
1 roma tomato  
8 slices of fresh mozzarella cheese  
½ cup olive oil  
salt and pepper

### For balsamic syrup;

½ cup balsamic vinegar  
¼ cup sugar  
1 sprig fresh rosemary

### Directions

Remove the stem and scrape the gills from the portobello with a spoon and discard. Slice the eggplant, zucchini, yellow squash, red onion and tomato into ½ thick slices. Drizzle the vegetables with olive oil and season with salt and pepper. Heat a sauté pan or griddle over medium high heat. Working in batches, add a single layer of vegetables to the pan and sear until light golden brown, then turn and sear on the other side. Remove the vegetables from the pan and set on a sheet tray to cool slightly.

To assemble the torta; lay a piece of the cooked eggplant on a baking sheet, top with a slice of zucchini, then one slice of mozzarella, one piece of yellow squash, one slice of red onion, one slice of tomato, and finally one more slice of mozzarella. Set aside.

To make the syrup; place vinegar, sugar, and rosemary sprig in a small stainless steel sauce pan and cook over medium high heat until the liquid is reduced enough to coat the back of a spoon. Strain the rosemary out of the syrup and cool to room temperature.

Bake the Tortas in a 400 F oven for 10 minutes, just until the cheese is starting to melt. Serve warm drizzled with the balsamic syrup.