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## Ratatouille Bake

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Here's a good way to use up lots of fresh-from-the-garden vegetables.

2 tablespoons olive oil  
1 medium-to-large onion, peeled and diced  
1 red or green bell pepper, diced  
6 cups diced zucchini and/or yellow squash  
1 clove garlic, peeled and minced  
4 cups diced fresh tomatoes, or two 15-ounce cans diced tomatoes  
1/2 teaspoon salt  
1 teaspoon Pizza Seasoning or Italian herbs  
King Arthur savory scone mix, flavor of your choice, mixed according to package directions  
1/2 cup grated Parmesan cheese

In a large saucepan set over medium heat, saute the onions and peppers in the oil until crisp-tender. Add the zucchini and garlic, stir, and cook for 2 minutes. Add the tomatoes, salt, and Pizza Seasoning. Bring to a boil, lower heat, and let simmer for at least 30 minutes. Recipe can be made ahead up to this point; refrigerate until needed, then reheat before baking.

Preheat the oven to 400°F. Spoon the warm ratatouille into a lightly greased 9" x 13" pan; our Baker's Edge pan works well here.

Pat the scone dough into a 9" x 12" rectangle on a floured surface. Cut it into 12 squares. Carefully place atop the vegetables, and sprinkle with cheese. Bake the ratatouille for 20 to 25 minutes, until the vegetables are bubbly and the scones are golden brown. Remove from the oven, and serve warm. *Yield: 10-12 servings.*

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