

Ratatoullie

Ingredients

1 medium eggplant, peeled and cubed
Olive oil (about 4-6 tablespoons)
½ red onion, diced
1 yellow, orange or red bell pepper, diced
1 green bell pepper, diced

3 garlic cloves, minced
1 zucchini, halved and sliced
1 yellow squash, halved and sliced
1 14-15 ounce can diced tomatoes

½ teaspoon basil or oregano (optional)
½ teaspoon kosher salt
¼ teaspoon black pepper
1/2 pint cherry tomatoes, halved

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 375°. Place eggplant in large bowl and toss with about 2 tablespoons of olive oil.
2. Spread eggplant on sheet pan and roast 20-25 minutes, stirring once, halfway through, until tender.
3. While eggplant is roasting, heat 2-3 tablespoons olive oil over medium heat in heavy bottomed 4-5 quart stock pot.
4. Add onions and peppers. Cover and sauté, just until they start to soften, about 4-6 minutes.
5. Add garlic and sauté about 1 minute.
6. Add zucchini, yellow squash, diced tomatoes, basil, salt and pepper. Bring to a simmer, cover and cook, just until squash starts to soften, about 2-4 minutes. Shut off heat and keep covered while eggplant finishes roasting.
7. Add eggplant and halved tomatoes. Heat just until mixture begins to simmer. Shut off heat and let sit about 10 minutes. Adjust seasoning.
8. Serve as a side dish or as a main dish over hot cooked pasta or rice with a protein added. Great also as a pizza topping or on bruschetta.