

Ratatouille Inspired Vegetable Tian

A colorful and flavorful vegetable tian inspired by the classic Ratatouille dish.


60 min

Total time

Medium

Difficulty

250

kcal / serving

Ingredients

- 1 small eggplant
- 1 zucchini
- 1 yellow squash
- 1 red bell pepper
- 1 onion
- 2 garlic cloves
- 2 tomatoes
- 2 tbsp olive oil
- 1 tsp dried herbs de Provence
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 375°F (190°C).
- 2 Slice all vegetables thinly using a mandoline or sharp knife.
- 3 Sauté the onion and garlic in olive oil until translucent.
- 4 Arrange the sliced vegetables in an overlapping pattern in a baking dish.
- 5 Drizzle with olive oil, sprinkle with herbs de Provence, salt, and pepper.
- 6 Cover with foil and bake for 45 minutes.
- 7 Remove foil and bake for an additional 15 minutes until vegetables are tender and slightly browned.