

Rustic Vegetable Ratatouille

A rustic and hearty dish made with layers of seasonal vegetables, slow-cooked in a rich tomato sauce. This ratatouille is a celebration of summer flavors, served warm or at room temperature.


60 min

Total time

Medium

Difficulty

200

kcal / serving

Ingredients

- 1/2 small eggplant
- 1/2 small zucchini
- 1/2 small yellow squash
- 1/2 red bell pepper
- 1/2 yellow bell pepper
- 1/2 small onion
- 1 clove garlic
- 1/2 cup crushed tomatoes
- 1 tbsp olive oil
- 1 tsp dried thyme
- 1 tsp dried oregano
- Salt and pepper to taste
- Fresh basil leaves for garnish

Steps

- 1 Preheat oven to 375°F (190°C).
- 2 Slice the eggplant, zucchini, yellow squash, and bell peppers into thin, even slices.
- 3 Finely chop the onion and garlic.
- 4 In a small saucepan, heat olive oil over medium heat. Add the onion and garlic, cooking until softened, about 5 minutes.
- 5 Add the crushed tomatoes, thyme, oregano, salt, and pepper to the saucepan. Simmer for 10 minutes.
- 6 Spread the tomato sauce mixture evenly on the bottom of a small baking dish.
- 7 Arrange the sliced vegetables in alternating layers on top of the sauce.
- 8 Drizzle a little olive oil over the top, and season with salt and pepper.
- 9 Cover the dish with aluminum foil and bake for 40 minutes.

10

Remove the foil and bake for an additional 10 minutes, or until vegetables are tender and slightly golden.

11

Garnish with fresh basil leaves before serving.