

Ratatouille



Ingredients

Veggies:

- 1 eggplant
- 2 zucchinis
- 2 squashes
- 1 large red onion

Sauce:

- 2 Tbsp olive oil
- 1 sweet onion
- ½ bell pepper
- 5 tsp minced garlic
- ¼ tsp oregano
- ¼ tsp thyme
- 2 Tbsp basil
- Salt and pepper, to taste
- 24 oz crushed tomatoes or tomato sauce

Herb Dressing:

- 6 Tbsp olive oil
- 2 Tbsp basil
- 2 Tbsp parsley
- 1 tsp thyme
- 3 tsp minced garlic

Utensils

- Measuring Spoons
- Spatula
- Cutting Board & Knife
- Mandolin
- Deep Skillet
- Circular Oven-Safe Pan
- Aluminum Foil



Recipe Instructions

Step 1: Prep

Preheat oven to 400°

Prep your cutting station by laying a damp cloth down and placing your cutting board on top.

Mince garlic, dice sweet onion and bell pepper.

Step 2: Mandolin

Place mandolin on a clean flat surface.

Use the mandolin to carefully slice the eggplant, zucchini, squash, and red onion to about 3mm thick.

Step 3: Sauce

In deep skillet over medium heat, sauté onion and pepper in olive oil until tender. Add garlic and cook until fragrant.

Add herbs and tomato sauce. Cook on medium/low heat stirring occasionally for 10 minutes.

Step 4: Assemble

Pour sauce into the bottom of your circular oven safe dish. Spread evenly.

Arrange the thinly cut vegetables in a circular pattern starting on the outside, and spiraling into the middle.

Step 5: Herb Dressing

Combine all herb dressing ingredients together in a small bowl. Stir to combine. Spoon or drizzle the dressing over the entire dish.

Cover dish with aluminum foil.

Step 6: Bake and Enjoy

Bake at 400° for 40 minutes. Remove foil and bake for an additional 10-20 minutes or until veggies are tender.

Enjoy! This is best served with rice or bread.

Extras can be stored in an airtight container in the refrigerator for up to 4 days.



Scan this QR code with your phone to check out our Easy Eats for Every1 YouTube Channel!

Kitchen Safety Tips:

Check inside your oven **before** you preheat it.

Always use a **pot holder** or **oven mitt**!