



Roasted Ratatouille

Makes: 1-3 quarts

Prep Time: 15 minutes Cook Time: 60-75 minutes

Total Time: 1 hour & 30 minutes

Ingredients

- 12 ounces eggplant, (about 1), chopped into 1-inch pieces
- 1 & 1/4 pounds tomatoes, chopped into 1-inch pieces
- 12 ounces zucchini (about 2), chopped into 1-inch pieces
- 2 red bell (or other) peppers, seeded and coarsely chopped
- 1 yellow or white onion, chopped
- 1 shallot, thinly sliced
- 4 cloves garlic, minced
- 1/4 cup olive oil
- 2 tbsp white balsamic vinegar
- 2 tsp chopped fresh thyme
- 1 tsp kosher salt plus more to taste
- Freshly cracked pepper to taste

For the Pasta:

- dried pasta
- roasted ratatouille
- freshly grated parmesan
- basil

Instructions

Preheat the oven to 400° F. In a large roasting pan or casserole, combine the tomatoes, eggplant, zucchini, peppers, onion, shallot, and garlic. Add the vegetables to the pan as you finish chopping them, and sprinkle each layer of vegetables lightly with salt.

In a small bowl or measuring cup, whisk together the olive oil, vinegar, and thyme. Pour over the vegetables. Toss to coat. Season with pepper.

Bake for 30 minutes, then stir well. Bake for another 30 to 45 minutes until the vegetables are all very tender and the released juices are beginning to thicken. Taste and adjust seasoning with more salt and pepper as desired.

To serve, spoon over toast or toss with cooked pasta, grated parmesan, finely chopped basil and enough of the reserved pasta cooking liquid to make a nice sauce.

Recipe by Alexandra's Kitchen