



# Sheet Pan Ratatouille with Crispy Tofu

Makes: 4 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes

## Ingredients

### Ratatouille:

- 1 medium zucchini, halved lengthwise and cut into 1/4-inch slices (1 zucchini yields ~3/4 cup)
- 1 medium eggplant, cut into 1-inch pieces (1 eggplant yields ~5 cups)
- 1/2 medium red onion, diced (1/2 onion yields ~3/4 cup)
- 1/2 medium red bell pepper, cut into 1/2-inch pieces
- 3/4 tsp sea salt
- 1 tbsp dried Italian herbs (or sub dried oregano + basil)
- 2 tbsp olive oil
- 1 cup whole cherry tomatoes

### For Serving:

- 1 batch [Crispy Baked Tofu with Italian Herbs](#)
- [Creamy Pesto Sauce](#)
- Pasta, polenta, or grain of choice (optional)

## Instructions

Before preheating, arrange two oven racks so that two baking sheets will fit in your oven. Preheat your oven to 425°F and line two standard size baking sheets with parchment paper.

To one baking sheet, add the zucchini, eggplant, red onion, and red bell pepper. Add the salt, Italian herbs, and olive oil. Toss to evenly coat and spread the veggies so they're overlapping as little as possible.

Next, prepare the Crispy Baked Tofu with Italian Herbs, adding it to the other parchment-lined baking sheet.

Place both baking sheets in the oven — the vegetables on the upper rack and the tofu below and cook for 15 minutes. After 15 minutes, flip the tofu with a spatula, then add the cherry tomatoes on top of the roasted veggies and bake both for another 15 minutes, or until the tofu is a little firm and golden with crispy edges, the veggies are slightly caramelized, and the tomatoes are beginning to burst.

While everything is in the oven, make Creamy Pesto Sauce and prepare any pasta or polenta to serve with your ratatouille.

Serve the ratatouille and tofu over pasta, polenta, or grains, and drizzle with the creamy pesto sauce. Leftovers keep stored separately for 3-4 days in the refrigerator, or in the freezer for 1 month. Any leftover Creamy Pesto Sauce can be used on pasta, veggies, and beyond!

*Recipe from Minimalist Baker*