



Sheet Pan Ratatouille

July 28, 2022

I'm not sure how an old French grand'mere makes ratatouille in Provence, but I do know what tastes delicious, and this is it! Make use of your farmer's market haul in this simple, fresh, and comforting ratatouille. Roasting most of the vegetables on sheet pans while fresh tomatoes simmer in some garlic and olive oil on the stovetop makes an incredibly easy and mostly-hands-off vegetarian meal. I like to serve this with some great crusty bread and fresh ricotta or whipped feta.

Serves 4

Ingredients:

- 4 small zucchini, summer squash, or combination of both, sliced into ¼" half moons
- 2 large shallots, sliced into ¼" thick rings
- 4 garlic cloves, roughly chopped; divided
- 1 red onion, sliced into ¼"-thick pieces
- 1 Japanese eggplant (2 if small), 1" dice
- 2 red bell peppers, ½" dice
- 3 large heirloom tomatoes (or 4 medium), roughly chopped into 1" pieces
- ¼ cup olive oil, plus more for roasting vegetables
- 1 tablespoon Sherry vinegar
- 1 ½ teaspoons dried Herbes de Provence
- Fresh basil or parsley, for garnish
- Kosher Salt & Freshly Ground Black Pepper

Method:

1. Preheat the oven to 425°F. Toss zucchini, shallots, and two of the chopped garlic cloves with olive oil and season with kosher salt and black pepper. Spread in an even layer on a rimmed baking sheet. Repeat the same process on another rimmed baking sheet with the red onion, red bell peppers, eggplant, and remaining two chopped cloves of garlic. Keep eggplant separate on the sheet pan, as it may brown slightly faster than the other vegetables.
2. Roast vegetables at 425°F for 25 minutes, tossing them halfway through cooking (checking eggplant for doneness at 20 minutes). The vegetables are finished roasting when they are nicely caramelized and have slightly brown edges. Remove vegetables from the oven as they are done and set aside until tomato sauce is ready.
3. Meanwhile in a 5-quart dutch oven over medium-high heat, cook chopped tomatoes in ¼ cup of olive oil until they just begin to break down, about 5 minutes. Reduce heat to a simmer, add herbes de provence, and season with salt and pepper. Simmer until tomatoes are reduced into a thick sauce, about 25 minutes.
4. Once the tomato mixture is cooked to your preferred consistency, stir in Sherry vinegar. Add roasted vegetables to the pot (including any juices that may have accumulated on the sheet pans), and gently stir to combine. Let everything meld for about 10 minutes on low

WHAT'S 4 DINNER?

#RECIPESTHATDISH

heat. Taste for seasoning, add chopped parsley or torn basil for garnish, and serve.