

ROASTED RATATOUILLE

I love Ratatouille. It's fun to make, it's simple but bursting with flavor. It's perfect to make during a lazy Sunday. It's fantastic served with some pasta or some springy, crusty French bread.

Ingredients.

1 pound eggplant (2 large or 3 medium eggplants) cut into 1-2" pieces
3 zucchinis, sliced into 1" half moons
2 pints cherry tomatoes, cut in half
4 cloves garlic, peeled and thinly sliced
2 medium yellow onions, cut into 2" chunks
1 anchovy filet, smashed with a fork or 1/2 teaspoon anchovy paste (optional)
1/4-1/2 teaspoon red pepper flakes (optional)
5 sprigs fresh thyme
1 bay leaf
very small sprig fresh rosemary, finely minced
1 tablespoon tomato paste
3/4 cup extra virgin olive oil
about 3/4 teaspoon kosher salt
freshly ground black pepper
fresh basil, roughly torn

Directions.

Preheat your oven to 425° F. Place all the sliced eggplant and zucchini on a large roasting sheet, toss them with 1/4 cup olive oil, 1/2 teaspoon of salt, and black pepper. Roast for 45 minutes.

In a small bowl, toss the onion pieces with a bit of olive oil, salt and pepper. Remove the eggplant and zucchini from the oven and add the onions, bay leaf, thyme and rosemary to the roasting pan, tossing the vegetables together gently with the herbs and return to the oven for 30 minutes.

Toss together the tomatoes, garlic, anchovy filet or paste, tomato paste, a bit of olive oil, red pepper flakes, a pinch of salt and some pepper together in a bowl.

Remove the vegetables from the oven, add the tomatoes, garlic, etc. to the roasting pan, toss gently and return to the oven for another 30-45 minutes, until the tomatoes have softened and the ratatouille is nice and caramelized. Remove from the oven and allow it to rest on the baking sheet for about 20 minutes. Discard the bay leaf and thyme stems.

Serve with bread that's been drizzled with a bit of olive oil, toasted under the broiler and smeared with goat cheese. Alternatively, prepare some pasta, reserve a bit of the pasta water, and toss the pasta, a couple tablespoons of pasta water at a time, and a few ounces of goat cheese all together until the cheese melts and sticks to the pasta. Top the

toast or pasta with the ratatouille, sprinkle with a bit of roughly torn basil and dig in.

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