



# Food Fest-Back to Basics

## Traditional Ratatouille



Prep Time: 10 min Cook Time: 45 min Total Time: 1 hr 15 min Servings: 4 servings

### Ingredients

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| 1 large globe eggplant, peeled, coarsely chopped*            | 1 large zucchini, sliced into ¼-inch-thick rounds* |
| 2 tsp. kosher salt, plus more                                | ¾ cup olive oil, divided                           |
| 5 sprigs thyme*  | 1 large onion, halved, sliced ½ inch thick*        |
| 1 red bell pepper, ribs and seeds removed, coarsely chopped* | 2 garlic cloves, thinly sliced*                    |
| 1 cup torn basil leaves                                      | 2 pints cherry tomatoes, divided*                  |
|  | Freshly Ground Black Pepper                        |

\*Ingredients found at the market (some ingredients are seasonal)

### Instructions

1. Preheat oven to 400°. Toss 1 large globe eggplant, peeled, coarsely chopped, 1 large zucchini, sliced into ¼-inch-thick rounds, and 2 tsp. kosher salt in a colander. Let sit 30 minutes, then pat dry with paper towels.
2. Heat ¼ cup olive oil in a large Dutch oven or other heavy ovenproof pot over medium-high. Add half of eggplant and zucchini and cook, stirring constantly, until vegetables begin to take on color, about 5 minutes. Transfer to a medium bowl. Repeat with ¼ cup olive oil and remaining eggplant and zucchini.
3. Tie 5 sprigs thyme together with kitchen twine. Heat remaining ¼ cup olive oil in same pot and cook 1 large onion, halved, sliced ½ inch thick, 1 red bell pepper, ribs and seeds removed, coarsely chopped, 2 garlic cloves, thinly sliced, and thyme bundle, stirring occasionally, until onion is beginning to brown and is softened, 8-10 minutes. Add 1 pint cherry tomatoes, stirring occasionally, until just beginning to soften, about 5 minutes. Stir in reserved zucchini and eggplant, then top with remaining 1-pint tomatoes (do not stir); season with salt and freshly ground black pepper. Transfer pot to oven and roast until all vegetables are softened and tomatoes have begun to burst, 15-20 minutes.
4. Remove thyme bundle. Transfer to a serving platter and top with 1 cup torn basil leaves.



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## Chef Notes

Traditional ratatouille from Provence is made with zucchini, eggplant, sweet peppers, and tomatoes. Sometimes referred to as a vegetable stew, it's supremely adaptable. Out of zucchini? Yellow squash is fine. White or yellow onion? Either will do. Looking for a bit of heat? Add red pepper flakes. There are also Italian-leaning riffs made with pesto, balsamic vinegar, or pasta as a vegetarian main course.

If it's your first time making the Provençal classic, there's nothing complicated here. Start by salting the eggplant and zucchini to release some of their liquid and then brown them in batches on a stovetop over medium-high heat. Next, sauté the fresh thyme, peppers, and onions. Finally, put everything together, including the cherry tomatoes, and pop it in the oven.

When it's ready, finish the ratatouille with a drizzle of extra-virgin olive oil and fresh basil or another fresh herb you like. Serve it as a side dish to grilled steak at a cookout, for breakfast with a jammy egg, or on good crusty bread for a snack. Store any leftovers in an airtight container in the refrigerator—they will hold for a few days.

Class Notes:

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