

ratatouille

Preheat oven to 425 degrees

Brief summary of the recipe.

Ingredients

- 2 tablespoons of olive oil plus additional for drizzling
- 1 medium onion, chopped
- 3-4 garlic cloves chopped or grated
- 2 jarred whole roasted red peppers, chopped
- 1 small can tomato sauce (8 oz)
- salt and pepper
- 2 small yellow squash thinly sliced
- 2 small green squash thinly sliced
- 2 small eggplants thinly sliced
- 2-3 small yukon gold potatoes or a hand full of baby yukon potatoes thinly slices
- 3-4 sprigs of thyme, leaves removed

Directions

1. place a large skillet over medium high heat with two turns of the pan of oil, about 2 tablespoons. add onion, garlic and roasted peppers to pan and cook until the onions begin to get tender, 4-5 minutes
2. set up a food processor or blender and add the contents of the pan to the machine. add in the tomato sauce and puree everything together (it should be about the consistency of thin tomato sauce). season with salt and pepper and pour the mixture out into the bottom of a casserole dish or an oven-safe saute pan.
3. swirl your dish around so that the bottom is evenly coated with the sauce, then arrange your veggies on top in a spiral pattern, alternating each veggie type, until you've filled the pan (like remy did in the movie).
4. sprinkle the thyme leaves over the top along with some salt, pepper and drizzle of oil. cut a piece of parchment paper into a round the size of the pan (if you're not feeling artsy-crafty, you can also use a square sheet of parchment paper: cut four slits in from the corners towards the center of the sheet- this will lay over the top of the dish just fine, too) lay the paper over the top and place the whole pan into the oven. bake until the veggies are tender, about 45 minutes.
5. serve the ratatouille with some crusty bread alongside.

From:

<https://wiki.jjoelc.com/> - JJoelC Wiki

Permanent link:

<https://wiki.jjoelc.com/doku.php?id=wiki:recipes:vegetarian:ratatouille>

Last update: **2018/07/27 15:04**

