

Oven Roasted Ratatouille

Serves 8-10

The beautiful summer vegetables in this classic dish are roasted separately and then combined before a final warming to meld the flavors together.

Ingredients

1 ea.	globe eggplant, unpeeled and cut into 1-in. cubes
½ cup	olive oil, as needed
	Kosher salt and freshly ground pepper
4 ea.	bell peppers, cut into 1-in. chunks
2 med.	onions, peeled and sliced
6 med.	zucchini, cut into 1-in. chunks
4 lg.	tomatoes, peeled and chopped
4 cloves	garlic, minced
½ cup	basil leaves, cut into chiffonade (thin ribbons)

Method

Oven Temperature: 570–600 degrees

Toss the eggplant with a couple of tablespoons of oil and season generously with salt and pepper. Repeat with peppers, onions and zucchini separately. Place each vegetable in a shallow baking dish or sheet pan.

Flame Height: 4

Roast the vegetables **in front of the flame** for about 5-6 minutes, stirring and rotating the pans 2 or 3 times. The vegetables should be well browned and blistered in spots.

Place the tomatoes and garlic in a shallow baking dish, drizzle with olive oil and season with salt and pepper. Place dish **just inside the doorway** and roast for about 8-10 minutes until the tomatoes are well broken down.

Toss all of the vegetables with the tomato mixture in a large bowl along with the basil. Taste for salt and pepper and adjust accordingly.

Mix all vegetables in a gratin dish or casserole and place just inside the **doorway** for about 10 minutes, rotating 2 or 3 times, to heat through and meld all of the flavors together.



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