

Ratatouille



Ingredients:

½ onion, finely chopped	1 zucchini
2-3 cloves of garlic, thinly sliced	1 yellow squash
1 cup tomato puree	1 long red bell pepper
¼ to ½ tsp. oregano	½ to 1 lb. fresh mushrooms, your choice of type
¼ tsp. crushed red pepper flakes	Fresh thyme (fresh really is best)
2-3 tbsp. olive oil, divided	Salt and pepper
1 small eggplant	

Directions:

- Preheat oven to 375 degrees.
- Pour tomato puree into bottom of an oval baking dish, one that's at least 10 inches long. (I've used square dishes. Use whatever you have on hand). Drop sliced garlic cloves and chopped onion into the sauce, and stir in oregano, red pepper flakes, and 1 tbsp. of the olive oil. Then season the sauce generously with salt and pepper.
- Trim ends off eggplant, zucchini and yellow squash. Trim top of the red pepper and remove the core.
- Using either a mandoline, an adjustable-blade slicer or a very sharp knife, cut the eggplant, zucchini, yellow squash, red pepper and mushrooms into very thin slices, approximately 1/16-inch thick.
- Arrange the slices of prepared vegetables on top of the tomato sauce in the baking dish. Start from the outer edge to the inside of the dish, overlapping so only a tiny part of each flat surface is visible. Alternate the vegetables. (Disclaimer: from the photo, you can see that my veggies were sliced rather thickly and that they aren't as prettily arranged as I might like. They still taste delicious. Trust me).
- Drizzle remaining olive oil over vegetables and season them with salt and pepper. Sprinkle fresh thyme over the dish.
- Cover dish with a piece of parchment paper cut to fit inside.
- Bake for 45 to 55 minutes, until vegetables have released their liquid and are clearly cooked, but with some structure left so they aren't totally limp. They shouldn't be brown at the edges, but you should see that the tomato sauce is bubbling up around them.
- Sit back and enjoy with some of your favorite bread, or eat over your choice of grain, while watching the movie Ratatouille. 😊