

Ratatouille

Ingredients

- 1 Large diced Zucchini
- 1 yellow diced squash
- 1 large diced eggplant
- 1 medium diced yellow onion
- 4 cloves garlic (minced)
- 3 Tbsp olive oil
- 1 Lg tomato (diced)
- 1 lemon (zested)
- 8 leaves basil
- Salt and Pepper to taste
- Optional Garnish: Pecorino Romano Cheese, balsamic vinegar, baguette slices for serving.



Directions

1. Heat oven to 400 degrees F. Add diced garlic, zucchini, squash, eggplant, onion, olive oil, salt and pepper to bowl and combine. Spread mixture on 2 sheet pans.
2. Roast 15 minutes, stirring vegetables half way in between for even cooking.
3. Remove vegetables from oven and add to bowl. Add in tomatoes.
4. Cool for 1 hour. Add lemon zest and basil. Season with salt, pepper, and lemon juice.
5. Serve with cold or hot on toasted baguette with cheese and drizzled balsamic.