



JERNEJ KITCHEN

OVEN-ROASTED RATATOUILLE

Oven-Roasted Ratatouille is a delicious vegan meal originating from France. It's full of eggplants, peppers, zucchini, and tomatoes. Absolutely wonderful.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
ROAST:	75	MINUTES
TOTAL TIME:	90	MINUTES

RATATOUILLE

- 3 tomatoes
- 2 peppers
- 1 eggplant
- 1 zucchini
- 1 onion
- 3 tbsp olive oil
- 1 tbsp apple cider vinegar
- 2 cups (400g) chopped tomatoes, canned
- 1 tbsp mixed fresh herbs (thyme, oregano, basil)
- fresh basil, to serve
- 3 cloves of garlic

TOOLS AND EQUIPEMENT

- large baking sheet
- kitchen knife
- cutting board
- oven-safe skillet
- paper towels

ROAST TOMATOES AND PEPPERS

Place a rack in the middle of the oven and preheat it to 220 °C / 430 °F. Place whole tomatoes and peppers on a baking sheet. Place in the preheated oven and roast for 12 - 15 minutes.

EGGPLANT, ZUCCHINI, ONION

Cut the eggplant and zucchini into 1/2 inch (1 cm) cubes. Peel the onion and dice finely. Place a large oven-safe pan with olive oil over high heat. Add the eggplant, zucchini, and onion. Cook for 8 - 10 minutes, stirring regularly.

OVEN-ROASTED RATATOUILLE

Peel the roasted tomatoes and peppers. The easiest way to do this is by rubbing the skin with a paper towel. Chop them into small chunks and add to the eggplants in the skillet. Add the diced garlic, apple cider vinegar, and chopped tomatoes. Season with fresh herbs, salt, and pepper. Stir to combine and place in the oven on the middle rack. Bake for 1 hour at 170 °C / 340 °F.

SERVE

Remove the Ratatouille from the oven and serve warm. Optionally sprinkle with fresh basil and serve as a main dish or side dish.