

# Ratatouille



Prep **20 minutes**

Total Time **1 hour 15 minutes**

Serves **3 quarts**

## Ingredients

- 28 ounces whole peeled tomatoes
- 6 tablespoons extra-virgin olive oil
- 1 large eggplant, diced into 1-inch pieces
- Salt and ground pepper to taste
- 2 large yellow onions, diced
- 1 head garlic, cloves smashed and peeled
- 2 bell peppers, seeded and diced large
- 2 large zucchini, diced
- 1 bay leaf
- 1 tablespoon fresh oregano leaves
- 2 to 3 tablespoons red-wine vinegar

## Directions

1. Preheat oven to 350 degrees. Place tomatoes and juices on a rimmed baking sheet and use your hands to break tomatoes into 3/4-inch pieces. Drizzle with 2 tablespoons oil and bake until thickened, 30 minutes, stirring every 10 minutes.
2. In a colander, toss eggplant with pinch of salt, let sit for 20 minutes then squeeze out excess liquid. In a large Dutch oven or heavy pot, heat 4 tablespoons of olive oil over medium. Add onion and cook, 5 minutes. Add garlic and cook until onions and garlic are soft, 5 minutes. Add peppers and cook until tender, 4 minutes.
3. Add tomatoes, eggplant, zucchini, bay leaf, and oregano to pot. Cook until mixture comes to a simmer. Reduce heat to medium-low and let simmer until vegetables are tender but not mushy, 15 minutes. Season to taste with vinegar, salt, and pepper. Remove bay leaf before serving.