

Ratatouille's Ratatouille

- ½ Onion, Finely Chopped
- 2 Garlic Cloves, Very Thinly Sliced
- 1 Cup Prepared Spaghetti Sauce
- 2 Tbsp. Olive Oil, Divided
- 1 Italian Eggplant
- 1 Zucchini
- 1 Yellow Squash
- 1 Long Narrow Red Bell Pepper
- Few Sprigs of Fresh Thyme
- Salt And Pepper
- ½ Cup Crumbled Roquefort Cheese, For Serving



Preheat oven to 350°F. Pour spaghetti sauce in the bottom of an oval or round baking dish. Drop sliced garlic cloves and chopped onion into the sauce. Stir in one (1) tablespoon olive oil and sprinkle generously with salt and pepper.



Trim the ends of the eggplant, zucchini, and yellow squash. Slice off the top of the red bell pepper and clean out the seeds and white parts inside. Using a mandoline slicer or a very sharp knife, slice all the vegetables 1/16" thick.

Lay down a piece of eggplant, close up against the side, inside the baking disk. Lay on top of it, but offset about 1/16" a slice of zucchini. Lay on top of it, but offset about 1/16" a slice of squash. Lay on top of it, but offset about 1/16" a slice of red bell pepper. Continue alternating this same pattern following the edge of the baking dish until you wrap around the whole dish. Make sure that each slice remains visible. There might be a channel up the middle of your oval dish, or a circle in the center of your round dish. Fill this with another offset stack of vegetables.

Drizzle remaining olive oil over the vegetables and season generously with salt and pepper. Sprinkle a generous amount of thyme leaves over the vegetables.

Cover dish with glass lid or parchment paper cut to fit inside baking dish. Bake for 45 minutes or until vegetables are tender but not browned and sauce is bubbly. Serve hot with a little Roquefort cheese crumbled on top.

Serving suggestion: it's great with London Broil.

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