

# Ratatouille



Serves 6

## Ingredients

4 tomatoes  
2 tbsp. extra-virgin olive oil  
1 large yellow onions, quartered  
1 red bell pepper, stemmed, seeded, and quartered  
1 yellow bell pepper, stemmed, seeded, and quartered  
1 medium eggplant (about 14 oz.), cut into 2" pieces  
2 medium zucchini (about 1 1/4 lbs.), cut into 2" pieces  
1 tbsp tomato paste  
½ tsp. sugar  
1 bay leaf  
1 tbsp. dried herbes de Provence  
2 cloves garlic, smashed and peeled  
Kosher salt and freshly ground black pepper, to taste  
1 tbsp. chopped fresh basil leaves  
1 tbsp. chopped fresh flat-leaf parsley

## Instructions

Score the tomatoes and plunge in boiling water for 20 seconds, then peel and chop coarsely.

Heat oil in a 6-qt. Dutch oven over medium heat. Add herbes de Provence, garlic, onions, and bay leaf; cover and cook, stirring occasionally, until soft and fragrant, about 5 minutes. Add the tomato paste and the sugar and cook until well combined.

Add the peppers and cook another 4 minutes. Remove from the pan and set aside. The traditional way is to do this with each of the vegetables but I find it too long so I just plop all the veggies in at the same time, cover and cook for about 15 minutes.

I then remove the bay leaf and mix in the basil and parsley.

Uncover pot, and continue to simmer stirring occasionally, until vegetables are tender and lightly browned and the juice has been incorporated into the dish.

I make large batches and freeze. It freezes extremely well.