



SIMPLE, FRESH FARM BOX MEALS

DEC 26, 2022

Simple recipes so we can eat well & support local agriculture

Ratatouille

YOU'LL NEED

Veggies

- 2 eggplants
- 6 tomatoes
- 2 yellow squashes
- 2 zucchinis

Sauce

- 1 onion - diced
- 4 cloves garlic - minced
- 1 each red & yellow bell pepper - diced
- 1 28oz can crushed tomatoes
- 2 tbs olive oil
- 2 tbs fresh basil - chopped
- Salt & pepper to taste

Herb Seasoning

- 2 tbs fresh basil - chopped
- 2 tbs fresh parsley - chopped
- 2 tsp fresh thyme
- 1 tsp fresh garlic - minced
- 4 tbs olive oil
- Salt & pepper to taste

ALL YOU HAVE TO DO

- Preheat oven to 375°F. Slice eggplant, tomatoes, squash, & zucchini into approx. 1mm rounds, then set aside.
- Make the sauce: Heat the olive oil in a 12in. oven-safe pan over med/high heat. Sauté the onion, garlic, & bell peppers until soft. Season with salt & pepper, then add the crushed tomatoes. Stir until the ingredients are fully incorporated. Remove from heat, then add the basil. Stir once more, then smooth the surface of the sauce with a spatula.
- Arrange the sliced veggies in an alternating pattern (eggplant, tomato, squash, zucchini) on top of the sauce from the outer edge working towards the center. Season with salt & pepper.
- Make the herb seasoning: In a small bowl, mix together the basil, garlic, parsley, thyme, salt, pepper, and olive oil. Spoon the herb seasoning over the vegetables.
- Cover the pan with foil or parchment paper & bake for 40 minutes. Uncover, then bake for another 20 minutes until veggies have softened.
- Serve while hot as a main dish or as a side with your favorite meal. The leftovers taste even better!
- Enjoy!



Thank you for supporting local!