

Duluth Grill Ratatouille

Roasted vegetables:

- 2 large onions, coarsely chopped
- 2 large bell peppers, coarsely chopped (about 2 ½ cups)
- 2 large zucchini, coarsely chopped (about 3 cups)
- 1 large eggplant, coarsely chopped (about 3 ½ cups)
- ½ cup olive oil
- 1 tsp. salt – divided
- ½ tsp. pepper

Sauce:

- 3 large tomatoes, peeled
- ½ cup olive oil
- 3 garlic cloves, crushed
- 1 (28 oz) can crushed tomatoes
- ½ tsp salt
- 1 T. fresh oregano or 1 tsp. dried
- 1 T. fresh basil or 1 tsp. Dried
- 20 basil leaves, chiffonade
- ½ cup fresh parsley, chopped
- 1 ½ tsp. red pepper flakes
- 1 cup Kalamata olives

Topping:

- ½ cup crumbles goat cheese or feta cheese

Preheat oven to 425 F.

To prepare vegetables, toss onions, bell pepper, zucchini, and eggplant in a very large bowl with olive oil, salt and pepper. Place on a large baking sheet and roast for about 15 minutes. (*You may need to roast vegetables in batches.*)

To prepare sauce:

Peel and coarsely chop tomatoes.

Heat olive oil in large Dutch oven. Add garlic and sauté over medium heat until golden. Add peeled tomatoes, roasted vegetables, crushed tomatoes, salt, herbs, red pepper flakes, and olives. Simmer about 15 minutes. To serve, sprinkle cheese on top of each serving. Serves 12.

I like to serve this over heated polenta.

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