

Ratatouille

Adapted from [The Hungry Student Cookbook](#)

Ingredients

- 3 tbsp. plus 2 tbsp. olive oil (not extra virgin) or cooking oil (canola, safflower, peanut, etc.).
- 2-3 Oriental-style eggplants, cut into 1/2" slices
- 2-3 zucchini or summer squash, cut into 1/2" slices. Fat portions of summer squash will need to be halved or quartered lengthwise
- 2 large or 3 medium sweet red peppers
- 2 large onions, thinly sliced
- 3 large garlic cloves, minced
- 1 large slicing tomato plus more if you like (I also used 4 saladette tomatoes), chopped
- About 12 basil leaves, chopped.
- 1 tsp. dried marjoram leaf, ground (1 tbsp. fresh)
- 1/2 tsp. dried thyme leaf, ground (1 tsp. fresh)
- 1 tbsp. paprika
- 3 tbsp. finely chopped parsley, divided (1 tbsp. dried)
- 1 tsp. salt
- 1/4 tsp. sugar

Directions

1. Preheat oven to 425 F. Heat 3 tbsp. oil in a roasting pan or baking sheet in the oven (or divide between two pans if your veggies won't fit without too much stacking). Add the eggplants, squashes, and peppers, and toss in the hot oil. Return to the oven and roast for about 20 minutes, or until tender.
2. If you're using dried herbs grind them all together in a mortar and pestle to release their flavors before adding them to the ratatouille. You can add the salt and sugar with the herbs to help grind them up.
3. Meanwhile, heat the 2 tbsp. oil in a deep saucepan, add the onions, and cook over medium heat for 3-5 minutes, just until softened. Add the garlic and cook until fragrant, but not browned. Add the tomatoes, herbs (reserving 1 tbsp. parsley), paprika, salt, and sugar. Stir to combine, then cook for 10-15 minutes, or until the mixture is thick and syrupy.
4. Transfer the vegetables to the onion/tomato mixture. Allow the mixture to cook on low heat for 10 minutes or so for the flavors to meld with the roasted veggies. Adjust seasonings if necessary. Garnish with remaining parsley. Serve with crusty bread.