



by Larissa Taboryski

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OVEN ROASTED RATATOUILLE

Ratatouille is a flavorful vegetable stew from Southern France that combines a bounty of summer vegetables, eggplant, zucchini, peppers and tomatoes. Typically it is cooked in a heavy casserole on the cooktop but the vegetables can also be combined and roasted in the oven for an easy Convection Meal.

Ratatouille combines well with roast chicken, oven baked polenta and our favorite roast lamb and can even be served over pasta or grains. Oven roasted ratatouille makes a wonderful buffet dish and can be enjoyed hot or at room temperature.

Ingredients

3 shallots, peeled and cut in half
10 cloves garlic, peeled
2 small Italian eggplant or 1 Italian and 1 Fairy Tale eggplant, cut into 1 ½" chunks
3 large zucchini, cut into 1 ½" chunks
2 large peppers, yellow and orange are nice for the color, peeled, seeds removed, cut into 1 ½" pieces (a Y shaped vegetable peeler does a good job of removing the peel)
¼ cup olive oil
1 level tsp herbs de Provence
4 medium roma tomatoes, cut into quarters (these are added later)



Oven Roasted Ratatouille

Heat the oven in the Convection Bake or Convection Roast Mode 375 degrees. Roast the ratatouille for 25 minutes then remove the tray from the oven and fold in the tomatoes.

Continue roasting for another 15 minutes.

Preparation

Combine the shallots, garlic, eggplant, zucchini and peppers in a large shallow mixing bowl.

Season with a sprinkle of Kosher salt and the herbs, add enough of the olive oil to coat the vegetables evenly then spread onto a rimmed baking sheet. The vegetables will shrink a fair bit during the cooking so it's best if they are fairly crowded on the tray.

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