

Ratatouille

Serves: 6-8 people | **Cook Time:** 35 minutes | **Difficulty:** Easy

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife and cutting board
- Large spoon
- Can opener

Ingredients:

Ingredient	Amount	Notes
Eggplant	1 large, cubed	Cut into 1-inch pieces
Zucchini	2 medium, sliced	Quarter-inch rounds
Yellow squash	1 large, sliced	Quarter-inch rounds
Bell peppers	2 large, chunked	Mixed colors
Yellow onion	1 large, sliced	Thick slices
Tomatoes	4 large, chunked	Or 2 cans diced
Garlic	6 cloves, minced	Fresh only
Olive oil	1/4 cup	Extra virgin
Fresh thyme	2 tbsp	Or 1 tbsp dried
Fresh basil	1/4 cup, chopped	For finishing
Bay leaves	2	Remove before serving
Salt	1 tsp	To taste
Black pepper	1/2 tsp	Freshly ground

Complete Cooking Steps:

Step 1: Set up and Prep Vegetables

Set up 22 coals, with 8 on top and 14 on bottom, to achieve a temperature of 375°F.

Cube the eggplant into 1-inch pieces, and slice the zucchini and squash into rounds.

Step 2: Start with Aromatics

Heat the olive oil in a Dutch oven until it shimmers.

Add minced garlic and cook 30 seconds until fragrant but not browned.

Step 3: Add Firm Vegetables

Cook 5-6 minutes, stirring occasionally, until eggplant starts to soften.

Add thyme and bay leaves, season with salt and pepper.

Step 4: Add Remaining Vegetables

Add zucchini, yellow squash, and tomato chunks to the pot.

Stir gently to combine, being careful not to break up the vegetables too much.

Step 5: Simmer and Meld

Cover and simmer 10-12 minutes until all vegetables are tender but still hold their shape.

Vegetables should be cooked through but not overcooked, retaining a slight crispness.

Step 6: Final Seasoning

Remove bay leaves and taste for seasoning.

Stir in fresh chopped basil just before serving for bright flavor and color.

Serving Suggestions:

- Serve as a side dish with grilled meats
- Great over rice or pasta
- Perfect vegetarian main course
- Tastes even better the next day, cold