

# Ratatouille Tart

Recipe By Victoria Dwek



Cooking and Prep:  50  
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,

Gluten Free, Low Fat

Source: Kosher.com

Exclusive

Cuisines: French

Cooking your ratatouille inside a pie crust gives it a unique form on the plate that is so sophisticated. [Watch 4 amazing things](#), where Victoria shows us what we can do with a Gefen Gluten-Free Pie Crust, even on Passover.

## Ingredients (11)

### Main ingredients

- 1–2 [Gefen Gluten-free Pie Crusts](#)
- 1 zucchini
- 1 yellow squash
- 1 thin eggplant

- 1 red potato
  - 1–2 red onions
  - 3 tomatoes
  - 1/2 cup Gefen Marinara Sauce
  - salt, for sprinkling
  - garlic powder, for sprinkling
  - dried basil, for sprinkling
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## Start Cooking

### Make the Tart

1. Preheat oven to 350°F.
2. Slice zucchini, yellow squash, eggplant, and potato on a mandoline. Thinly slice onions and tomatoes.
3. Pour sauce into crust (you can also simply use crushed tomatoes and season it). Layer vegetables in a pattern, alternating colors. You can use the extra vegetables to make a second layer on top, or make a second tart.
4. Spray with nonstick cooking spray and season top of tart with salt, garlic powder, and basil. Bake for 45 minutes.

#### Note:

Try to choose vegetables that are equivalent in width. That means you'll need a skinny-ish eggplant and squashes that are relatively thicker.

You'll get a lot out of each veggie; make two layers or two tarts.