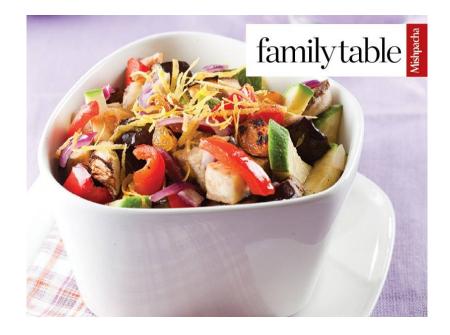


Roasted Ratatouille

Recipe By Brynie Greisman



Cooking and Prep: 050

Serves: 6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Gluten Free,

Low Fat, Low Carb

Source: Family Table by Mishpacha Magazine

I tried this recipe early one morning before leaving the house, thinking I'd be ahead of the game and have at least a side dish ready for lunch when I'd get back. When I got home, I couldn't believe that there were literally 2 tablespoons left in the bowl (!) and that everyone enjoyed the "nosh" I left them. That's when I knew that this recipe was going in.

Ingredients (9)

Main ingredients
1 unpeeled zucchini
1 red pepper, cubed
1 red onion, diced
1 small eggplant, cubed



1-2 tablespoons Bartenura Olive Oil
salt, to taste
pepper, to taste
3 tablespoons golden raisins
1 teaspoon freshly grated lemon zest and 1 teaspoon fresh lemon juice
<u> </u>

Start Cooking

For the Ratatouille

- 1. Preheat oven to 450°F/230°C and lightly grease a large shallow baking pan.
- 2. Halve the zucchini lengthwise and then cut crosswise into ½-inch thick (1-cm) pieces. In a large bowl toss the zucchini and other veggies with oil, salt, and pepper, and arrange in one layer in the pan.
- 3.) Roast veggies, stirring occasionally, until tender and golden brown, about 30 minutes.
- 4. Stir in raisins and roast three minutes more. Turn oven to grill and grill veggies for five minutes or more, until crispy looking.
- 5. Remove tray from oven and pour into a bowl. Toss with lemon zest and juice.

Tip:

The vegetable cubes should be medium sized (not too small) so they are easily discernible, and don't become mushy.