



### **Easy 'n Elegant Layered Ratatouille**

Inspired by Thomas Keller's Ratatouille recipe from Confit Byaldi

#### **Roasted Red Pepper Tomato Sauce**

2 Tablespoons olive oil  
1/2 cup fine diced onion  
1 garlic clove, minced  
1 (14-1/2 oz.) can fire roasted diced tomatoes with juice  
1-1/2 teaspoons Ratatouille Seasoning (from The Spice House)  
1/4 cup roasted red peppers, fine chopped\*

#### **Vegetables Layer**

1 (5 to 6 in.) fresh zucchini  
1 (5 to 6 in.) fresh yellow squash  
1 (6 to 8 in.) small eggplant  
4 large Roma tomatoes  
1/2 teaspoon Ratatouille Seasoning (from The Spice House)  
Salt and Black Pepper to taste

#### **Balsamic Vinaigrette**

1 to 2 Tablespoons olive oil  
1 to 2 teaspoons Balsamic vinegar  
1 Tablespoon reserved Roasted Red Pepper Tomato Sauce

Salt and Black Pepper to taste

Place 2 Tablespoons oil in hot 12 inch nonstick skillet; add onions; sauté on medium heat about 4 minutes to soften; add garlic; cook about 2 minute to soften but not brown. Add tomatoes with juice and Ratatouille Seasoning; cook over medium low heat for 5 to 7 minutes or until very little liquid remains. Add the roasted red peppers; cook several minutes to combine flavors. Remove; set aside 1 Tablespoon sauce; spread remainder evenly over lightly greased 14 inch 3.5 quart oven safe oval pan.

Preheat oven to 300 degrees F. Thin slice vegetables on mandolin into very rounds, about 1/16 inch. Quarter eggplant slices to match the size of other vegetables. Arrange a strip of alternating vegetable slices over sauce, overlapping, leaving about 1/4 inch of slices are exposed. Continue overlapping vegetables in rows or a close spiral in the center. Lightly sprinkle with Ratatouille Seasoning, salt, and black pepper. Cover the vegetables with a single layer of parchment paper, cut to fit the inside of the dish.

Bake for 1 hour 45 minutes in preheated 300 degree F oven. Remove; discard parchment paper; continue baking for 25 minutes or top is lightly browned.

In a small container, combine olive oil, Balsamic vinegar, and reserved Tablespoon sauce. Drizzle Ratatouille with oil mixture; season with salt and black pepper as desired. Serve vegetables warm.

If desired, allow flavors to combine in the refrigerator for a day. Reheat in 350 F degree oven until warm or place under the broiler until golden and warm; turn individual plate servings into a fan twist; drizzle vinaigrette attractively over serving plates. Serves: About 6

**Cook's Notes: \*To roast your own peppers; use either method.**

Use medium sized 1 red pepper 1 orange pepper; 1 yellow pepper. Remove the stem and seeds; place cut side down on foil lined cookie sheet. Roast in preheated 450 degree F oven for about 15 minutes. Peel and chop finely.

I usually blacken my peppers over my gas burner; place in paper bag for easier peeling; and then peel, remove stem, seeds and chop finely.

**About the Recipe:** Ratatouille is a classic French dish that won new popularity in Disney's film Ratatouille, which featured Tomas Keller's creative styling. This recipe uses a few short cuts to make its preparation easier. Ratatouille Seasoning from The Spice House combines delicious herbs together in one step and already diced fire roasted tomatoes as well as ready chopped roasted red peppers makes preparation so simple. Delicious, Easy, and Elegant – It just can't get any better!