



Summer Garden Ratatouille

So easy to make; so delicious to enjoy

2 zucchinis, thinly sliced into rounds
2 yellow squash, thinly sliced into rounds
6 to 8 plum tomatoes, sliced
1 or 2 baby eggplants, thinly sliced into smaller shapes
1/3 cup olive oil
1/2 teaspoon The Spice House Ratatouille Seasoning
Salt and ground black pepper to taste
Garnish: Lightly spray with olive oil

Preheat oven to 300 degrees F. Lightly grease 9-1/2 to 10-inch round baking dish. Slice all vegetables to about 1/8 inch thickness. Make sure that the vegetable slices are about the same size. Alternately arrange vegetable colors of zucchini, squash, tomato, and eggplant slices in

concentric rings. I usually make two circles; make the inside circle without tomatoes. Twist some tomato peels into a rose shape; place rose-formed tomato in center.

Drizzle with olive oil; season with Ratatouille Seasoning, salt, and black pepper. Cover dish with foil; bake until tender, about 30 minutes. Increase temperature to 375 degrees F., remove foil; bake for another 10 minutes. I like to lightly spray top with olive oil to glaze the vegetables.

Serves: about 6 as a side dish

Cook's Note: We like to serve an herbed tomato sauce on the side to drizzle over the vegetables.

About the Recipe: Fresh vegetables from the garden add flavor and attractive summer color to this ratatouille style side dish. It is so easy to make – just slice, arrange in circles, season, and bake. It's a perfect supper side dish!