



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

**VEGETARIAN
GLUTEN-FREE**

Sheet-pan Ratatouille

OVERVIEW

Yield: 4 servings

Prep Time: 20 minutes

Total Time: 60 minutes

INGREDIENTS

1 medium eggplant (large dice)
2 medium zucchini (cored, large dice)
2 medium red and yellow bell peppers
(seeded, large dice)
2 medium tomatoes (large dice)
1 red onion (large dice)
10 garlic cloves (whole)
2 Tbsp. thyme (stemmed, chopped)
1 Tbsp. rosemary (stemmed, chopped)
Drizzle of olive oil
Splash of balsamic vinegar
Salt and pepper (to taste)

DIRECTIONS:

1. Preheat oven to 400 °F.
2. Line two baking trays with oven-safe reusable liners or parchment paper.
3. In a large bowl toss the eggplant, zucchini, peppers, tomato, onion, and garlic in a light drizzle of olive oil with the thyme, rosemary, and salt and pepper.
4. Spread evenly across the two baking trays.
5. Roast for 20 minutes, then mix the vegetables. Reduce temperature to 300 °F and continue to roast for another 10–20 minutes. Edges of the vegetables should have started to caramelize.
6. Taste and adjust the seasoning and add a splash of balsamic vinegar.
7. Serve over polenta, pasta, or as a side dish. Can also be chilled and used on a sandwich or as part of an antipasto platter.

