

## Oven-Baked Ratatouille

Makes: 4 to 6 servings

Time: About 1 1/2 hours, largely unattended

The French classic stew is simple, no matter where you cook it. Combine vegetables, herbs, and olive oil, and soften them on the stove or in the oven. That's it. Longish, slow cooking and lots of good olive oil are important.

Have a robust serving with bread for a light repast or roast a chicken, grill a skirt steak, or pan-sear a piece of fish for dinner. Perhaps the best option this time of year is to make this as one of a trio of veg dishes for dinner.

### Ingredients

- 1 1/2 to 2 pounds eggplant (preferably small), sliced 1/2-inch thick, and salted if time allows
- 1/2 cup olive oil, plus more for garnish
- 2 large onions, sliced
- 1 pound zucchini, trimmed and cut into large chunks
- 2 red or yellow bell peppers, cored, seeded, and sliced
- 4 plum tomatoes, cored and chopped, or 2 large tomatoes, (drained canned are fine)
- Fresh herbs like thyme, marjoram, rosemary, basil, parsley, and or chervil plus more for garnish
- Salt and pepper
- 5 cloves garlic, halved

### Instructions

1. Heat the oven to 350 degrees. If you salted the eggplant, squeeze out excess liquid, then rinse and dry.
2. Film a baking dish or large ovenproof skillet with a couple of tablespoons of oil. Make a layer of onion, followed by layers of eggplant, zucchini, peppers, tomatoes, herbs, and a sprinkle of salt and pepper, and the garlic (the order doesn't matter at all). Repeat. Drizzle with remaining olive oil.
3. Bake, pressing down on the vegetables occasionally with a spatula, until they are all completely tender, about 1 hour. Garnish with more herbs, drizzle with a little more oil, and serve hot, at room temperature, or chilled.

— Recipe from [How to Cook Everything: The Completely Revised Twentieth Anniversary Edition](#)