



RATATOUILLE

PREP TIME: 10 min

COOK TIME: 20 min

SERVINGS: 3-4

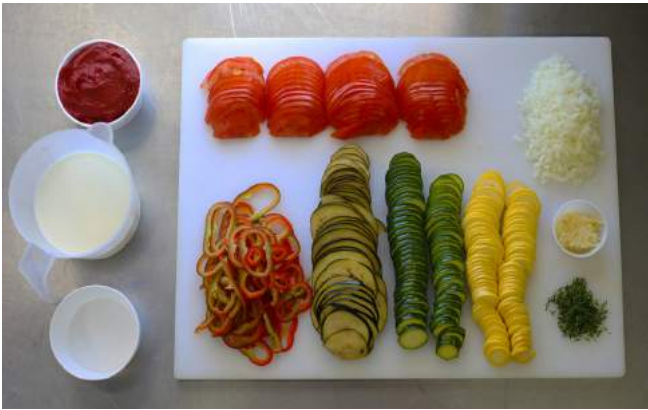
Ingredients

- 1 Eggplant
- 2 Zucchini
- 2 Squash
- 1 Italian Frying Pepper
- 1 small Onion
- 2 Tomatoes
- 2 tbs Garlic (minced)
- 2 tbs Thyme
- 12 oz Tomato Paste
- 2 cups Milk
- 1/4 cup Vinegar



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1 Prepare Ingredients:

- Preheat oven to 350°F.
- Wash and dry all produce, discarding wilted portions.
- Remove ends and thinly slice **eggplant, zucchini, and squash**.
- Thinly slice **italian frying pepper**, removing core and stem.
- Peel, core, and small dice **onion**.
- Peel and mince **garlic**.
- Strip **thyme** from stems.
- Half **tomatoes**, core, and thinly slice.



2 Set Ingredients:

- Mix **tomato paste** with **onion** and **garlic**, and layer bottom of deep baking dish.
- Starting from an outside corner, place down vegetables alternating between **eggplant, zucchini, squash, pepper, and tomato**. Wrap around inside of baking dish and spiral inward to center.
- Season with **thyme**, salt, and pepper. Drizzle top with olive oil and cut a sheet of parchment paper to place directly on top of ratatouille.
- Bake in oven for 40 minutes.



3 Make Cheese:

- While baking ratatouille, bring **milk** close to a boil in a medium sized pot.
- Stirring slightly, slowly add **vinegar**. Wait for cheese to form. Strain off whey and allow cheese to cool.
- Plate ratatouille and top with cheese and any remaining thyme.

