



Celebrating Food, Art & Culture

Chef Spotlight
Celebrating Foods of the World



RATATOUILLE

Servings: 20

Ingredients

- 3 cups extra-virgin olive oil
- 12 cups eggplant, medium dice
- 2 cups red onions, medium dice
- 4 cups zucchini, medium dice
- 4 cups yellow squash, medium dice
- 2 cups red bell pepper, medium dice
- 2 cups yellow bell pepper, medium dice
- 1/2 cup garlic, chopped
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 2 teaspoon ground coriander
- 2 teaspoons cocoa powder
- 2 teaspoons fennel seeds
- 2 teaspoons ground black pepper
- 1 No. 10 can crushed tomatoes
- 2 tablespoons kosher salt
- 2 cups fresh basil leaves, chiffonade

Directions

Place a large skillet over high heat. Add the extra-virgin olive oil, eggplant and onion. Let cook for 5 to 6 minutes, and then add the zucchini, yellow squash, red bell pepper and yellow bell pepper. Cook for 5 to 6 minutes, stirring occasionally.

Add the garlic, oregano, thyme, coriander, cocoa powder, fennel seeds and black pepper. Cook for 5 minutes.

Add the crushed tomatoes, stir and bring to a simmer. Let cook for 5 minutes.

Season with the salt, and then remove from the heat.

Keep hot until ready to use. Garnish with the chiffonade basil.

Side dishes

Quinoa
Arugula