



Cheesy Ratatouille Casserole

with Homemade Basil Pesto



30-40min



2 Servings

This skillet serves up some serious comfort food! Complete with sweet tomatoes, eggplant, zucchini, and shallots—roasted to add a deep, rich flavor. We toss in some toasted bread, then bake it under a blanket of cheese for the coziest ratatouille ever.

What we send

- 1 ciabatta roll ¹
- 3 oz shallot
- ½ lb eggplant
- 1 zucchini
- 2 plum tomatoes
- 4 oz shredded cheddar-jack blend ⁷
- ¾ oz grated Parmesan ⁷
- 2 oz roasted red peppers
- ¼ oz fresh basil
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & ground pepper
- 2 large eggs ³
- ½ c milk ⁷
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium ovenproof skillet

Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 58g, Carbs 52g, Proteins 36g



1. Toast bread cubes

Preheat oven to 450°F with a rack in the upper third. Cut **ciabatta** into 1-inch cubes; spread to a single layer on a rimmed baking sheet, drizzle with **oil**, and season to taste with **salt** and **pepper**. Bake on upper oven rack until golden and crisp, about 5 minutes (watch closely as ovens vary). Transfer to a plate. Reserve baking sheet for step 3.



4. Assemble & bake

Meanwhile, in a medium bowl, whisk together **2 large eggs** and **½ cup milk**. Add **bread cubes** and toss to combine. Let sit while **vegetables** roast. Brush a medium ovenproof skillet with **oil**. Stir vegetables into bowl with bread; spoon into prepared skillet. Top with **cheddar** and **Parmesan**. Bake on upper oven rack until cheese is melted and golden, 5-7 minutes (watch closely).



2. Prep ingredients

Thinly **slice shallot**. Trim **eggplant** and **zucchini**, then halve lengthwise and cut into ½-inch cubes. Halve **tomatoes** and cut into 1-inch pieces.



5. Make pesto & salad

Finely chop **peppers**. Pick **basil leaves** from stems, discard stems; finely chop leaves and transfer to a small bowl. Stir in peppers, and **3 tablespoons oil**; season to taste with **salt** and **pepper**. In a medium bowl, whisk to combine **1 tablespoon each vinegar and oil** and season to taste with **salt** and **pepper**; add **spinach** and toss to combine.



3. Roast vegetables

Add **eggplant** and **zucchini** to reserved baking sheet. Generously drizzle with **oil**; season to taste with **salt** and **pepper** and toss to combine. Roast on upper oven rack, stirring occasionally, until barely tender, 8-10 minutes. Stir in **tomatoes** and **shallots**. Roast on upper oven rack until vegetables are tender, 15-18 minutes.



6. Serve

Spoon **cheesy ratatouille casserole** onto plates. Drizzle with **pesto**. Serve alongside **spinach salad**. Enjoy!