



Ratatouille with Garlic Bread

and Chickpea-Tomato Sauce



30-40min



2 Servings

Ratatouille, a classic Provençal stew filled with tomatoes, zucchinis, eggplants, and herbes de provence, usually simmer over low heat on the stove. Ours is a take on the classic—we grilled (or broiled) the vegetables as an easy way to evoke smoky flavor and character. The tomatoes get cooked into a delicious tomato and chickpea sauce. Cook, relax, and enjoy!

What we send

- yellow onion
- large cloves garlic
- fresh parsley
- can chickpeas
- can cherry tomatoes
- eggplant
- zucchini
- herbs de provence

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- aluminium foil
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 795.0kcal, Fat 30.5g, Proteins 28.0g, Carbs 91.9g



1. Prep ingredients

Preheat grill or grill pan to medium-high or broiler with rack 6 inches from heat source. Peel and finely chop onion. Peel and finely chop garlic and place half in a small bowl. Remove parsley leaves and tender stems and finely chop almost all, reserving just a little for garnish. Drain and rinse chickpeas.



4. Grill vegetables

Trim ends from eggplant and zucchini. Cut eggplant lengthwise into eighths and zucchini lengthwise in quarters. Brush vegetables with 2 tablespoons oil. Sprinkle evenly with herbs de provence, salt, and pepper. Grill (or broil), turning occasionally until lightly charred and tender, 15-20 minutes total.



2. Make sauce

Heat 1 tablespoon oil in a medium saucepan over medium-high. Add onions and cook, stirring until softened, about 4 minutes. Add half of garlic and cook until fragrant, about 1 minute. Stir in canned tomatoes and bring to a simmer. Cook, stirring often, until slightly thickened, about 10 minutes.



5. Grill bread

Place bread packets on grill until butter is melted and bread is warmed through, about 10 minutes. Alternately, place in oven for 10 minutes and remove foil, baking for another 3 minutes for a crispier crust.



3. Prep garlic bread

Meanwhile, split ciabatta rolls in half. Spread butter on bottom halves of bread. Sprinkle with reserved garlic, parsley, and season with salt and pepper. Place tops back on and wrap tightly with aluminum foil.



6. Finish & serve

Reheat tomato sauce if necessary and add chickpeas, stirring occasionally, until warm, about 2 minutes; season with salt and pepper. Transfer chickpea mixture to a platter and top with vegetables. Serve garlic bread alongside for dipping. Enjoy!