

# *Indulgence*

with  
chris sprague

## Roasted Vegetable Ratatouille

3 small eggplants (about 1 pound), cut  
into 3/4-inch dice\*

1 pound small zucchini, cut into 1-inch  
dice

1 large onion, cut into 1-inch dice

1 large yellow pepper, cut into 1-inch dice

1 large red pepper, cut into 1-inch dice

4 garlic cloves, sliced

1/4 cup extra virgin olive oil

Kosher salt

Fresh ground black pepper

1 pound Roma tomatoes, cut into 1-inch dice

3 tablespoons minced fresh oregano

2 tablespoons minced fresh thyme

Preheat oven to 450 degrees.

Combine tomatoes, oregano, thyme and black pepper in bowl and set aside.

Toss together eggplant, zucchini, onion, yellow pepper, red pepper, garlic and olive oil in large bowl. Season with salt and pepper. Place in roasting pan. Bake 45 minutes, stirring once during cooking.

Stir in the tomato mixture and bake for an additional 25 minutes.

Serves 8 as a side dish

\*May substitute a large eggplant