

DISNEY'S RATATOUILLE

This ratatouille recipe makes the elegant French vegetable dish served up in the Disney movie of the same name. Long and narrow slices of colorful eggplant, zucchini, and summer squash work best and turn out tender every time!

Submitted by **Juli Warfel Bitler** |  Tested by **Allrecipes Test Kitchen**

Prep Time: 45 mins

Cook Time: 45 mins

Total Time: 1 hr 30 mins

Servings: 4

INGREDIENTS

- 1 (6 ounce) can tomato paste
- ½ onion, chopped
- ¼ cup minced garlic
- ¾ cup water
- 4 tablespoons olive oil, divided
- salt and ground black pepper to taste
- 1 small eggplant, trimmed and very thinly sliced
- 1 zucchini, trimmed and very thinly sliced
- 1 yellow squash, trimmed and very thinly sliced
- 1 red bell pepper, cored and very thinly sliced
- 1 yellow bell pepper, cored and very thinly sliced
- 1 teaspoon fresh thyme leaves, or to taste
- 3 tablespoons mascarpone cheese (Optional)



DIRECTIONS

Step 1

Preheat the oven to 375 degrees F (190 degrees C).

Step 2

Spread tomato paste onto the bottom of a 10 inch square baking dish. Sprinkle with onion and garlic. Stir in water and 1 tablespoon olive oil until thoroughly combined. Season with salt and pepper.

Step 3

Arrange alternating slices of eggplant, zucchini, yellow squash, red bell pepper, and yellow bell pepper, starting at the outer edge of the dish and working concentrically towards the center. Overlap slices a little to display colors.

Step 4

Drizzle vegetables with remaining 3 tablespoons olive oil; season with salt and pepper. Sprinkle with thyme leaves. Cover vegetables with a piece of parchment paper cut to fit inside.

Step 5

Bake in the preheated oven until vegetables are roasted and tender, about 45 minutes. Serve with dollops of mascarpone cheese if desired.

COOK'S NOTE

Delicious served as-is with crusty bread or over rice, couscous, or pasta for a delicious vegetarian meal.

NUTRITION FACTS

Per serving: 275 calories; total fat 19g ; saturated fat 5g ; cholesterol 13mg ; sodium 353mg; total carbohydrate 25g ; dietary fiber 7g ; total sugars 11g ; protein 6g ; vitamin c 118mg; calcium 82mg ; iron 2mg ; potassium 1011mg