

Chef Josh Lewin's Ratatouille Recipe

This is a French classic. Traditionally a rustic summertime staple, ratatouille is often dressed up for a fancy evening. I love all the uniform dicing and the sound it all makes and watching my hands turn a bunch of random shaped vegetables from the farmer's market into a pile of colorful building blocks. I enjoy my own company and the gradually shifting smells and the successive searing pop of the olive oil as each get their turn in the pan.

Veggie Bullet turned this hour-long meditation into 5 minutes of last minute work for friends who drop by unannounced. The long strands of mixed color vegetables qualify this version for the fancy category.

Ingredients

- 1 red onion, shredded with Veggie Bullet
- 2 red pepper, sliced with Veggie Bullet
- 1 yellow pepper, sliced with Veggie Bullet
- 3 zucchini, seeds removed, spiralized with Veggie Bullet
- 2 yellow squash, seeds removed, spiralized with Veggie Bullet
- 1 large eggplant, seeds removed as much as possible, spiralized with Veggie Bullet
- 2 cups sun dried tomato, chopped
- Olive oil
- Kosher salt
- Pepper
- Fresh lemon juice

Instructions

1. Heat 1 tablespoon of olive oil over low heat in a heavy pot with a tight-fitting lid.
2. Add onion and 2 teaspoons of kosher salt.
3. Cook, covered, until very soft but careful to avoid browning. Check and stir regularly.
4. Meanwhile, heat 1 tablespoon of olive oil over high heat until almost smoking.
5. Add peppers in an even layer and cook until lightly browned (use multiple batches if necessary to avoid crowding).
6. Repeat this individually with zucchini, squash, and eggplant.
7. Once all vegetables are browned add everything, including tomato, to the pot with the onions.
8. Raise heat to medium to heat through, stirring to combine.
9. Add lemon juice as well as additional salt and pepper to taste.