

RATATOUILLE

THE INGREDIENTS

VEGETABLES

- 2 zucchinis
- 2 yellow squash
- 5 Roma tomatoes
- 2 long eggplants

SAUCE

- 2 gloves garlic, minced
- 1 red pepper, cubed
- ½ white onion, chopped
- 28oz can crushed tomatoes
- 1 tsp salt

THE REST

- 1 ½ tbs olive oil
- fleur de sel
- cracked pepper
- fresh parsley, chopped

THE STEPS

1. Preheat oven to 375°F. Slice vegetables roughly to 1/8" thick rounds and set aside.
2. In your Stargazer cast iron skillet, heat a bit of olive oil then add minced garlic, red pepper and onion and cook until soft. Pour in tomatoes and salt.
3. Arrange vegetables in a circular pattern filling the skillet. Drizzle with olive oil and sprinkle with fleur de sel and pepper.
4. Bake covered for 20 minutes then remove foil and bake another 10-15 minutes.
5. Sprinkle with chopped parsley and serve.



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