

## RATATOUILLE NESTS

-serves 8-

### Ingredients:

1 large eggplant  
2 tsp. kosher salt  
2 T. extra virgin olive oil  
2 colorful sweet peppers (such as bell)  
1 zucchini  
1 yellow squash  
1 red onion  
¼ c. extra virgin olive oil  
2 T. capers  
½ tsp. crushed red pepper flakes  
1 ½ tsp. kosher salt  
1 lb. fresh tomatoes  
4 cloves of garlic  
1 T. fresh thyme, minced  
2 tsp. ground Herbes de Provence  
Salt and freshly ground pepper  
1 lb. pappardelle pasta  
½ c. fresh grated Parmesan  
½ lemon



### Directions:

- 1) Dice eggplant into ½" cubes. Toss with 2 tsp. salt and let sit in a large colander for 30 minutes.
- 2) Heat 2 T. olive oil in a very large skillet on medium high heat. Add the eggplant (in a single layer, as much as possible) and let cook for 3 minutes undisturbed. Turn the eggplant pieces and allow to cook for another 3 minutes, until most pieces have some deep color and are starting to become tender. Move the eggplant to a separate bowl.
- 3) Dice the bell pepper, zucchini, yellow squash, and red onion into ½" pieces.
- 4) Reheat the skillet with ¼ c. olive oil on medium-high heat. Add the capers and red pepper and stir for 1 minute. Add the pepper/zucchini/squash/onion mix and season with 1 ½ tsp. salt. Cook and stir for 15 minutes, until vegetables soften.
- 5) Heat water in a large pot for the pasta.
- 6) Cut the tomatoes in half and remove the seeds, using a small melon scoop. Dice into ½" pieces. Add the tomatoes, garlic, thyme, and Herbes de Provence to the skillet. Reduce the heat to medium-low and heat, stirring occasionally, for another 10 minutes.
- 7) When pasta water boils, add pasta and cook until *al dente*.
- 8) Stir the eggplant in with the other veggies and heat for a few more minutes, adding salt and pepper to taste.

To serve: Spoon ratatouille over a nest of pappardelle and garnish with Parmesan and a squeeze of fresh lemon.

### Allegro wine pairing:

Dry Rosé