

# Roasted Ratatouille

## Ingredients

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4 c Eggplant (cut into 1" cubes)  
1 c Zucchini (cut into 1" cubes)  
1 c Yellow Squash (cut into 1" cubes)  
1/2 c Red Onion (sliced)  
3 T Olive Oil  
1 c Cherry Tomatoes  
4 clv Garlic  
1 t Thyme (chopped)  
1/3 c Goat Cheese (crumbled)  
0 ds Salt  
0 ds Ground Black Pepper

## Instructions

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Preheat oven to 450 degrees. Toss eggplant, zucchini, squash, and onion together in a bowl with 2 tablespoons oil, salt, and pepper. Arrange in a single layer to cover 3/4 of a baking sheet. Toss tomatoes and garlic with 1 teaspoon oil, salt, and pepper. Arrange on remaining 1/4 of baking sheet. Roast until eggplant is tender, 15-20 minutes. Transfer roasted tomatoes and garlic to a bowl and mash with remaining 2 teaspoons oil and thyme. Add roasted vegetables and toss to coat in tomato mixture. Garnish with goat cheese.