

## Ratatouille

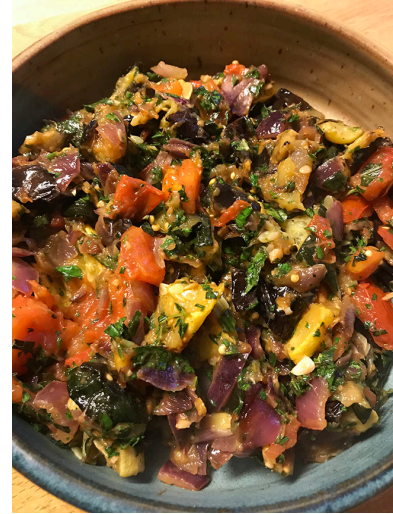
America's Test Kitchen 2018

Special Collector's Edition: Best-Ever Side Dishes

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Serves 4 to 6

- 2 ½ pounds eggplant cut into 1-inch cubes
- Kosher salt and pepper
- ¼ cup olive oil
- 1 large onion, chopped
- 2 garlic cloves, minced
- 1 pound tomatoes, cored, peeled, and cut into 2-inch cubes
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh basil
- 1 tablespoon mince fresh thyme



Photography Henri T. de Hahn

1. Line rimmed baking sheet with triple layer of paper towels and set aside. Toss eggplant and 1 tablespoon salt together in colander set over large bowl; let drain for 1 to 3 hours. Wipe excess salt from eggplant, then transfer to prepared sheet. Cover with another triple layer of paper towels, then press firmly on eggplant until eggplant is dry and feels firm.
2. Adjust oven racks to upper-middle and lower-middle positions and heat over to 500 degrees F. Line 2 rimmed baking sheets with aluminum foil.
3. Toss eggplant, zucchini, and 2 tablespoons oil together in large bowl, then divide vegetables evenly between prepared sheets, spreading cubes in a single layer. Roast, stirring every 10 minutes, until well browned and tender, 30 to 40 minutes, switching and rotating sheets halfway through baking. Set aside. (HdeH can do it in one sheet).
4. Heat remaining 2 tablespoons oil in Dutch oven over medium heat until shimmering. Add onions, reduce heat to medium-low, and cook, stirring frequently, until softened and golden brown, 15 to 20 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Add tomatoes and cook until they release their juices and begin to break down, about 5 minutes.
5. Add eggplant and zucchini, stirring gently but thoroughly to combine, and cook until just heated through, about 5 minutes. Stir in parsley, basil and thyme. Season with salt and pepper to taste, and serve.
6. Ratatouille can be refrigerated for up to 3 days).