

Oven-Roasted Ratatouille

MAKES:4

PREPARATION TIME:15 minutes

COOK TIME:30-40 minutes

INGREDIENTS:

- 450g/1lb cherry or baby plum tomatoes
- 2 medium courgettes, trimmed and cut into thick strips lengthways
- Small aubergine, trimmed and cut into rough chunks
- 1 red pepper, deseeded and cut into 2.5cm/1inch pieces
- 1 - 2 heads fresh garlic, cut in half through the middle
- 1 red or white medium onion, peeled and cut into wedges
- Tbsp. Filippo Berio Olive oil
- 12 large basil leaves
- Salt and freshly ground black pepper

METHOD:

Preheat the oven to 200°C/400°F/ Gas 6. Arrange all the prepared vegetables into a large roasting dish.

Drizzle over the olive oil and sprinkle over the basil leaves. Season well.

Roast in the oven for 30 - 40 minutes or until the vegetables are just roasted and tinged golden brown at the edges. Serve hot or cold.

COOK'S TIP:

Use as an accompanying vegetarian dish to roasts, salads etc. Replace some of the vegetables with seasonal ones of your choice.

Cook it with: *Classico olive oil*

