

Ratatoullie Sheet Pan Dinner

Ingredients:

2 zucchini, thinly sliced

1 yellow squash, thinly sliced

1 egg plant, thinly sliced 1 sweet onion, diced

1 pint grape or cherry tomatoes

1/4 cup olive oil 1 (15 oz) can garbanzo beans (chick peas), drained and rinsed

2 TBSP parmesan cheese

1 TBSP white vinegar

1 TBSP herbes de provence (dried French herbs)

1/2 TBSP garlic salt

1 tsp pepper

1/4 cup fresh basil for garnish

Directions:

Preheat oven to 400 F degrees. Drizzle 2 TBSP olive oil all over large sheet pan or roasting pan (make sure your pan has a lip around the edge). Place zucchini, yellow squash, onions, garbanzo beans, egg plant and garbanzo beans on the pan. Sprinkle with parmesan cheese, vinegar, herbes de provence, garlic salt, and pepper. Use a spatula to stir or lightly toss vegetables around so the seasonings and oil are evenly dispersed. Put sheet pan in the oven and bake for 20 minutes.

Pull out and stir with a spatula. If veggies are still somewhat firm, put it back in for an additional 5 minutes. Veggies should be soft with lots of liquid in the pan when the dish is ready.

Drizzle with 2 more TBSP olive oil. Garnish with fresh basil.

This is delicious served with our homemade bread. We love topping a warm slice of bread with the ratatoullie.

 *Helping of Happiness*