



Ratatouille Stew

with Crispy Pita & Almond Gremolata



30-40min



2 Servings

Gremolata an herbaceous condiment that is traditionally made of lemon zest, garlic, and fresh parsley, and it's used as either an accompaniment or garnish. For this new spin on gremolata, garlicky-herb oil is mixed with chopped roasted almonds for a delightful crunchy texture on top of toasted pita and summery vegetable ratatouille.

What we send

- zucchini
- roasted red peppers
- fresh basil
- eggplant
- canned whole-peeled tomatoes
- yellow onion
- garlic
- Mediterranean pita ^{1,6,11}
- fresh thyme
- roasted, salted almonds ¹⁵

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar
- sugar

Tools

- pot

Allergens

Wheat (1), Soy (6), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 59g, Carbs 65g, Proteins 14g



1. Prep ingredients

Peel and coarsely chop **¾ cup onion**. Peel and finely chop **2 teaspoons garlic**. Pat **roasted red peppers** dry, then coarsely chop. Cut **tomatoes** in can with kitchen shears until coarsely chopped. Pick **basil leaves** from stems, discarding stems; finely chop basil leaves. Pick and finely chop **1½ teaspoons of the thyme leaves**, discarding stems.



4. Cook stew

To the pot, add **tomatoes, 2 tablespoons water, 1 teaspoon of the thyme, ½ teaspoon vinegar, ½ teaspoon salt, a few grinds pepper, and a pinch of sugar**; bring to a boil. Stir in **zucchini and eggplant**, reduce heat to medium-low and cook, partially covered, until vegetables are tender and stew thickens slightly, 10-12 minutes.



2. Sauté vegetables

Trim ends from **zucchini** and **eggplant**; cut into ½-inch pieces. Heat **2 tablespoons oil** in a medium pot over medium-high until shimmering. Add half of the eggplant and zucchini; season with **¼ teaspoon salt**. Cook, stirring, until lightly browned and softened, 2-3 minutes. Transfer to a paper-towel lined plate. Repeat with remaining vegetables.



5. Make herb oil & heat pita

Preheat broiler with top rack 6 inches from heat source. In a small bowl, whisk **remaining garlic and thyme, ¼ cup oil, 1 teaspoon of the basil, and a pinch each salt and pepper**. Brush **pita** all over with **2 tablespoons of the oil**. Broil directly on oven rack or on rimmed baking sheet, turning once, until golden and crisp, 1-2 minutes per side (watch closely).



3. Sauté aromatics

Heat **1 tablespoon oil** in same pot over medium-high. Add **onions** and cook until golden and softened, about 2 minutes. Add **1 teaspoon of the garlic** and cook until fragrant, about 1 minute more.



6. Finish gremolata & serve

Finely chop **1½ tablespoons of the almonds**, and stir into the small bowl with **remaining herb oil**. Stir **roasted red peppers** and **most of the remaining basil** into the **stew**. Cut **pita** into quarters. Spoon **stew** into bowls. Top with **gremolata** and **any remaining basil**. Serve **pita** alongside. Enjoy!