



Ratatouille Stew

with Crispy Pita & Almond Gremolata



30-40min



4 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

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

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 560kcal, Fat 32g, Carbs 60g, Proteins 13g



1. Prep ingredients

Peel and coarsely chop **1½ cups onion**. Peel and finely chop **1 tablespoon garlic**. Pat **all of the roasted red peppers** dry, then coarsely chop. Cut **tomatoes** in cans with kitchen shears until coarsely chopped. Pick **basil leaves** from stems, discarding stems; finely chop basil leaves. Pick and finely chop **2½ teaspoons of the thyme leaves**, discarding stems.



4. Cook stew

To the pot, add **tomatoes, ¼ cup water, 2 teaspoons of the thyme, 1 teaspoon vinegar, 1 teaspoon salt, ¼ teaspoon sugar, and several grinds of pepper**; 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, 12-15 minutes.



2. Sauté vegetables

Trim ends from **zucchini** and **eggplant**; cut into ½-inch pieces. Heat **3 tablespoons oil** in a large pot over medium-high until shimmering. Add half of the eggplant and zucchini; season with **½ teaspoon salt**. Cook, stirring, until lightly browned and softened, 3-4 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 & almonds

Heat **2 tablespoons oil** in same pot over medium-high. Add **almonds** and cook, stirring, until lightly golden, about 1 minute. Use a slotted spoon to transfer almonds to a plate and sprinkle with **salt**. Add **onions** to pot and cook until golden and softened, 2-3 minutes. Add **2 teaspoons of the garlic** and cook until fragrant, about 1 minute.



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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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