



Ratatouille Pasta

with Grilled Zucchini, Eggplant, and Tomatoes



30-40min



2 Servings

Ratatouille is a traditional vegetable stew from the south of France that uses zucchini, eggplant, peppers, and tomatoes. We've taken all those delicious ingredients and put them on the grill to make a smoky, light pasta sauce. For an added protein boost, we've used red lentil pasta instead. Cook, relax, and enjoy!

What we send

- zucchini
- graffiti eggplant
- red onion
- red bell pepper
- beefsteak tomato
- red lentil penne
- golden balsamic vinegar
- fresh parsley

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 612.0kcal, Fat 12.4g, Proteins 31.9g, Carbs 91.5g



1. Prep vegetables

Light a grill if using. Bring a large pot of **salted water** to a boil. Remove from heat; cover and keep warm. Trim ends from **zucchini** and **eggplant** and thickly slice lengthwise. Peel **onion** and cut crosswise into thick slabs, keeping rings intact. Cut **pepper** in half and remove seeds and core. Thickly slice **tomatoes**.



2. Season vegetables

Brush **cut vegetables** with **oil** and season well with **salt** and **pepper**.



3. Grill vegetables

Heat a grill pan if using. Oil the grill grates or grill pan. Cut **peppers** into wide strips. Add **vegetables** to the grill and cook over medium-high until lightly charred and tender, 12-15 minutes, turning occasionally. Transfer to a cutting board.



4. Cook pasta

Return **water** to a boil, add **pasta**, and cook until just al dente, about 6 minutes. Drain, reserving **half cup pasta water** and return pasta to pot.



5. Add cooked vegetables

Meanwhile, chop **vegetables** and add to **pasta** along with **vinegar** and **1 tablespoon oil**. Cook over medium heat, stirring, until liquid is absorbed and pasta is heated through, about 1 minute.



6. Finish pasta

Pick **parsley leaves** from stems and coarsely chop leaves. Grate **Parmesan**. To **pasta**, add **half each parsley** and **cheese** and **¼-½ cup pasta water**. Cook over medium heat until pasta is suspended in a creamy sauce, about 1 minute. Season with **salt** and **pepper** and transfer to plates. Garnish with **remaining parsley** and **cheese**, and drizzle with **olive oil**. Enjoy! ...