

Grilled Ratatouille

Serves 4

Adapted from Rick Bayless via Twitter

- 4 ripe red tomatoes
- 5 cloves garlic, skin on
- 1 red bell pepper
- 2 small yellow summer squash
- 2 small zucchini
- 1 medium eggplant
- 1 small red onion
- Olive oil
- Salt and freshly ground black pepper

Grill the tomatoes, garlic, and bell pepper over high heat, turning occasionally, until skins are blackened. Remove the skins from the tomatoes and puree in a food processor. Peel and chop the garlic. Remove skins, stem, and seeds from pepper. Cut into small dice.

Dice the squash, zucchini, eggplant, and red onions. Toss with olive oil and salt, then grill for several minutes.

Transfer all ingredients to a large pan and bring to a brisk simmer. Simmer for several minutes to thicken. Adjust seasoning and serve.