

# Ratatouille Tarts

with Marinated  
Summer Squash


**TIME:** 45-55 minutes

**SERVINGS:** 2

Ratatouille, beloved in Provence, France, is a comforting, satisfying dish of stewed late-summer vegetables. Here, we're using a medley of eggplants, peppers, and tomatoes (yours may be red or yellow) to make delectable tarts, garnished with creamy goat cheese and chives. A side of summer squash—marinated with vinegar and olive oil to soften its crunch—completes the dish with more fresh, seasonal flavor.



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## Ingredients



2  
PIE CRUSTS



4 oz  
SWEET PEPPERS



4 oz  
CHERRY  
OR CHARM  
TOMATOES



2 cloves  
GARLIC



1  
SUMMER SQUASH



6 oz  
FAIRY TALE  
EGGPLANTS



1 bunch  
CHIVES

## KNICK KNACKS:



2 Tbsps  
QUARK CHEESE



1 oz  
GOLDEN SWEET  
PIQUANTE  
PEPPERS



1/4 cup  
SPREADABLE  
GOAT CHEESE



2 Tbsps  
TOMATO PASTE



1 Tbsp  
RED WINE  
VINEGAR



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Roughly chop the piquante peppers.
- ☐ Cut the eggplants into 1/4-inch-thick rounds.
- ☐ Cut off and discard the sweet pepper stems. Halve the peppers lengthwise; remove and discard the ribs and seeds. Thinly slice crosswise.
- ☐ Peel and roughly chop the garlic.
- ☐ Quarter the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Halve the squash lengthwise; thinly slice crosswise.
- ☐ Cut the chives into 1/2-inch pieces.
- ☐ In a bowl, combine the **goat cheese** and a drizzle of olive oil. Season with salt and pepper to taste.



## 2 Start the vegetables:

- ☐ In a large pan (nonstick, if you have one), heat 2 tablespoons of olive oil on medium-high until hot. Add the **eggplants** in a single layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **sweet peppers** and **garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened and fragrant.
- ☐ Add the **tomato paste**. (If the pan seems dry, add 2 teaspoons of olive oil.) Cook, stirring frequently, 2 to 3 minutes, or until dark red and fragrant.

## 3 Finish the vegetables:

- ☐ Add the **seasoned tomatoes** and 1/4 cup of **water** to the pan; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until the water has cooked off.
- ☐ Turn off the heat. Stir in the **quark cheese**. Season with salt and pepper to taste.



## 4 Assemble & bake the tarts:

- ☐ Place the **pie crusts** on a sheet pan, leaving them in their tins. Divide the **finished vegetables** between the pie crusts.
- ☐ Bake 14 to 16 minutes, or until the crusts are golden brown. Remove from the oven and let stand for at least 2 minutes.

## 5 Marinate the squash:

- ☐ While the tarts bake, in a medium bowl, combine the **squash**, **piquante peppers**, **vinegar**, and a drizzle of olive oil. Season with salt and pepper.
- ☐ Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Transfer to a serving dish.



## 6 Plate your dish:

- ☐ Transfer the **baked tarts** to a serving dish. Garnish with spoonfuls of the **seasoned goat cheese**.
- ☐ Garnish the tarts and **marinated squash** with the **chives**. Enjoy!