

## **Ratatouille and Sausage Bake**

*From the Kitchen of [Deep South Dish](#)*

### **INGREDIENTS**

#### **For the Dressing:**

3 tablespoons extra virgin olive oil

1 tablespoon red wine vinegar

1 tablespoon minced garlic

2 teaspoons granulated sugar

2 teaspoons dried mixed herbs (Italian seasoning, Herbes de Provence, Bragg's sprinkles, or your choice), or to taste

1 teaspoon kosher salt

1/2 teaspoon freshly cracked black pepper

#### **For the Ratatouille:**

1 (14 ounce) package andouille or other milder smoked sausage (I used Country Pleasin' from Walmart)

1 medium red bell pepper, chopped

1 medium red onion, chopped

1 medium eggplant, unpeeled and chopped

2 medium zucchini, unpeeled and chopped

2 medium yellow squash, unpeeled and chopped

1 (10.5 ounce) diced tomatoes with green chilies (like Rotel), well drained

Hot, steamed rice, optional

### **INSTRUCTIONS**

Preheat oven to 375 degrees F.

Whisk together the dressing ingredients.

Place vegetables in a large mixing bowl and toss.

Add dressing and gently toss.

Transfer mixture to a half sheet pan (18 x 13-inch) or rimmed baking sheet and spread out evenly.

Bake, uncovered, for about an hour, stirring a few times.

Serve immediately as a vegetable side dish, as a main dish over hot, steamed rice or noodles, or because it tastes even better the next day, let cool and refrigerate, if desired, reheating before serving.

## **NOTES**

Substitute fresh herbs for the dried if you have some! For a milder version substitute a milder smoked sausage, including keilbasa, turkey or chicken smoked sausage. You may also make this without any sausage. Substitute regular diced tomatoes or use one medium to large tomato, peeled, seeded and diced instead. Also great in a wrap, in a calzone, in a veggie quesadilla, or stuffed in an omelet.