

Ratatouille

½ large globe eggplant, peeled, coarsely chopped
1 large zucchini, sliced into ¼-inch-thick rounds
2 tsp. kosher salt, plus more
¾ cup olive oil, divided
5 sprigs thyme
1 large onion, halved, sliced ½ inch thick
1 red bell pepper, ribs and seeds removed, coarsely chopped
2 garlic cloves, thinly sliced
1 pint cherry tomatoes, divided
Freshly ground black pepper
1 cup torn basil leaves

1. Preheat oven to 400°.
2. Toss 1 large globe eggplant, peeled, coarsely chopped, 1 large zucchini, sliced into ¼-inch-thick rounds, and 2 tsp. kosher salt in a colander. Let sit 30 minutes, then pat dry with paper towels.
3. Heat ¼ cup olive oil in a large Dutch oven or other heavy ovenproof pot over medium-high. Add half of eggplant and zucchini and cook, stirring constantly, until vegetables begin to take on color, about 5 minutes. Transfer to a medium bowl. Repeat with ¼ cup olive oil and remaining eggplant and zucchini.
4. Tie 5 sprigs thyme together with kitchen twine.
5. Heat remaining ¼ cup olive oil in same pot and cook 1 large onion, 1 red bell pepper, 2 garlic cloves, and thyme bundle, stirring occasionally, until onion is beginning to brown and is softened, 8–10 minutes.
6. Add ½ pint cherry tomatoes, stirring occasionally, until just beginning to soften, about 5 minutes. Stir in reserved zucchini and eggplant, then top with remaining ½ pint tomatoes (do not stir); season with salt and freshly ground black pepper. **STOP AT THIS POINT** Transfer pot to oven and roast until all vegetables are softened and tomatoes have begun to burst, 15–20 minutes.
7. Remove thyme bundle. Transfer to a serving platter and top with 1 cup torn basil leaves.