

Ratatouille!

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Aug 16, 2021

This Bitchin' Inspiration is filled with a garden of most Bitchin' flavors! Mix and match your favorite vegetables with our Pesto Bitchin' Sauce for a dish as incredible as it is easy to make. We used tomatoes, eggplants, zucchinis, yellow squash, and bell peppers, but this dish is open to interpretation! Add your own personal flare to this Bitchin' Veggie Bake!

Serves:

4

Prep Time:

20 mins

Cook Time:

30 mins

Calories:

306

## Ingredients

Measurement	Ingredient
<b>1 tbsp</b>	Olive Oil
<b>3</b>	medium Zucchini, thinly sliced
<b>8</b>	medium Roma Tomatoes, thinly sliced
<b>4</b>	small Red Onions, thinly sliced
<b>1 tub</b>	Pesto Bitchin' Sauce

## Method

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1. Preheat the oven to 350 degrees.
2. Thinly slice the zucchini, tomatoes, and red onions  $\frac{1}{8}$ "- $\frac{1}{4}$ " thick. Be super careful with the mandolin. Watch those digits!
3. Pour olive oil into a skillet. Then arrange the sliced vegetables in the pan. Start with the outside of the circular pan, then do a smaller circle inside of the outer circle. Lastly, fill in the center hole.
4. Drizzle Pesto Bitchin' Sauce over the vegetables and then brush over all the vegetables in the pan.
5. Place aluminum foil on top of your pretty veggies and bake it for 30-35 minutes.