



# The Hungry Guest

## MEREWORTH RATATOUILLE

SERVINGS: 4

PREP & COOKING TIME: 1 HOUR 20 MINS

### INGREDIENTS

1 x Mereworth Onion, thinly sliced  
2 x Mereworth cloves garlic, finely chopped  
2 x Mereworth aubergines  
2 x Mereworth courgettes  
4 x Mereworth tomatoes  
2 x Mereworth peppers  
1 x Hungry Guest arrabiata sauce

1 x Hungry Guest basil pesto  
1 x Hungry Guest Baguette  
Salt and pepper  
Olive oil

### DIRECTIONS

**Preheat an oven to 180 degrees C.**

**For the base:**

1. In a pan add olive oil and the sliced onion and garlic and sweat gently.
2. Dice the peppers and add them to the pan. Cook until soft.
3. Add the arrabiata sauce and season with salt and pepper. Bring to the boil and then remove from the heat.

**For the vegetable topping:**

1. Slice the aubergines, courgettes, and tomatoes into disks.
2. Lay out the vegetables in alternate slices, over the top of the sauce base.
3. Season with salt and pepper, and drizzle with olive oil.
4. Spoon some of the basil pesto over the top of the ratatouille.
5. Cover with foil and put in the oven for 40 minutes.
6. Remove the foil and bake for a further 20 minutes.

**For the Baguette:**

1. Slice the baguette on an angle to get long slices, approximately 2cm thick.
2. Brush with oil, and grill.