

As the summer comes to an end the farmers markets are full of eggplants, peppers, zucchini and tomatoes. Reminds me that it is ratatouille time! Until I found the following recipe, making ratatouille was a weekend project. This dish is ratatouille with pasta all in one pan, which is so much easier. Adapted from the cookbook *Greece by Vefa Alexiadou*. There is a fair amount of chopping here but you will have enough for a couple meals. You can serve this as a vegetarian entrée with a green salad or as a side dish.

Makes 2 quarts

Ingredients:

1 medium eggplant diced into $\frac{3}{4}$ " bites (2 $\frac{1}{2}$ -3 cups)
2 zucchinis cut in half lengthwise then diced
5 tablespoons olive oil
1 large onion
2 bell peppers
2 cloves garlic
Salt and pepper to taste
1 28oz. can tomatoes
8 oz. orzo pasta
1 cup hot water
 $\frac{2}{3}$ cup Pecorino Romano

Place the eggplant and the zucchini in separate colanders and sprinkle with salt.

Preheat the oven to 350°

Into a hot Dutch oven or another oven proof pan with lid, add 3 tablespoons of olive oil, onion, bell peppers, garlic, and a pinch or two of salt and a grind or 3 of pepper. Cook until tender, about 10 minutes, stirring occasionally. If the garlic starts to burn turn down the heat. Rinse the eggplant and the zucchini and add to the pan, stir to combine. Continue to cook for about 10 minutes, or until the vegetables start to brown. In another saucepan over medium heat add the remaining 2 tablespoons of olive oil and the uncooked orzo. Cook for 2-3 minutes. Add the pasta to the vegetable mixture along with the tomatoes and the water. Stir to combine. Sprinkle the cheese on top, cover and bake for 30 minutes.