

Pesto Ratatouille

Ingredients

- 1-2 zucchini
- 3-4 red potatoes
- 1-2 yellow squash
- 5 tomatoes, on the vine
- 1 cup vegan pesto
- 1 tablespoon extra virgin olive oil
- 2 pinches salt



Method

1. Preheat the oven to 350 degrees.

2. Thinly slice the zucchini, potatoes, squash, and tomatoes. Pat the tomatoes dry with a paper towel. Place the zucchini in a bowl and drizzle with olive oil. Toss to coat. Remove the zucchini from the bowl and set aside. Repeat with all of the vegetables.

3. Evenly spread one cup of the vegan pesto into the bottom of a 9 x 9 casserole dish.

4. Begin assembling the vegetables by layering the slices of zucchini, potato, squash, and tomato in a staggered line and placing them on the edge of the casserole dish. If you are using a circular dish, continue layering until you reach where you began and tuck the last layer under the first. If you are using a square dish, make rows from one end to the other. Continue layering until the dish is full. Sprinkle a pinch or two of salt over the whole dish.

5. Bake for 60 - 80 minutes, checking every 20 minutes. The ratatouille will be done when the pesto bubbles and the vegetables are tender and slightly browning on top. Try not to undercook or overcook, as you'll want to make sure it bakes long enough that the pine nuts in the pesto toast, which adds a deep flavor, but do not burn.

Source: [The Ginger Veganista](#) (Servings: --)
