

Choice Rataouille and Cheesy Garlic Bread Bake



Pilgrims Choice®



It's all about the cheese

Choice Ratatouille and Cheesy Garlic Bread Bake

Roast Mediterranean vegetables in the oven, then top them with cheesy garlic bread for a vegetarian meal that's packed with flavour.

Serves 4

Suitable for vegetarians

1 large aubergine, cut into chunks
2 peppers, deseeded and cut into chunks
2 onions, cut into wedges
1 garlic clove, thinly sliced
2 courgettes, thickly sliced
1 tsp dried mixed Italian herbs
Salt and freshly ground black pepper
2 tbsp olive oil
24 cherry tomatoes
Topping:
50g (2oz) butter, softened
2 garlic cloves, crushed
1 tbsp chopped fresh chives or parsley
12 slices French bread
100g (4oz) Pilgrims Choice Mature Cheddar cheese

1 Preheat the oven to 200°C, fan oven 180°C, Gas Mark 6.

2 Put the aubergine, peppers, onions, sliced garlic and courgettes into a large roasting pan. Add the herbs, season with salt and pepper, then drizzle with the olive oil. Transfer to the oven and roast for 30 minutes.

3 Remove the roasting pan from the oven. Add the tomatoes and stir well.

4 Mix together the butter, crushed garlic and chives or parsley. Spread this over both sides of the French bread slices, then arrange these over the vegetables. Scatter the grated cheese on top. Return to the oven and bake for a further 10-12 minutes, until the cheese has melted and the bread is golden and crispy. Serve at once.

Cook's tip: Use your choice of roasted vegetables to ring the changes.



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