

# Chickpea Ratatouille

GLUTEN-FREE + VEGAN



Tested and Approved by [86lemons.com](http://86lemons.com)

<http://86lemons.com/chickpea-ratatouille>

**Original Recipe Source:**

**Mark Bittman via Vegetarian Times magazine**

April/May 2013 page 67

**YIELDS:** 4 servings

**INGREDIENTS:**

- 1 lb. small eggplant, cut into large chunks
- 1 lb. Roma tomatoes, cored and chopped, or (1) 28-oz. can whole tomatoes, drained and chopped
- $\frac{3}{4}$  lb. zucchini, cut into large chunks
- 1 medium yellow onion, sliced (1 $\frac{1}{2}$  cups)
- 2 red or yellow bell peppers, cored, seeded, and sliced
- 5 cloves garlic, peeled and halved
- 1 tsp. salt
- $\frac{1}{4}$  cup olive oil
- 3 cups cooked or canned chickpeas, rinsed and drained
- 1 Tbsp. chopped fresh thyme or rosemary, or  $\frac{1}{2}$  cup chopped fresh basil or parsley

*86L: I also added 8 oz. sliced fresh mushrooms.*

**STEP 1:**

Preheat oven to 425°F. Combine eggplant, tomatoes, zucchini, onion, bell peppers, garlic, salt and oil in large roasting pan.

**STEP 2:**

Roast 30 to 40 minutes, or until vegetables are lightly browned and tender, and some water has released from tomatoes to create a sauce, stirring occasionally.

**STEP 3:**

Stir in chickpeas, and roast 5 to 10 minutes more, or until chickpeas are heated through. Stir in thyme, and season with salt and pepper, if desired. Serve hot, warm, or at room temperature.