Ratatouille Chickpea Crumb Bake

One 9×13 in (23×33 cm) dish, at least 4 qt/3.8 L;4 generous vegetable-and-chickpea portions · Active 40 min · Total 1 hr 45 min

Ingredients

- 10 oz eggplant/aubergine, cut in 3/4-in/2-cm chunks (300 g prepared)
- 10 oz zucchini/courgette, cut in 3/4-in/2-cm chunks (300 g prepared)
- 1 large red bell pepper, cut in 3/4-in/2-cm pieces (200 g prepared)
- 3 tablespoons olive oil (45 ml), divided
- 1 medium onion, chopped (150 g)
- 3 garlic cloves, finely chopped (9 g)
- 1 can chopped tomatoes with juice (14 oz/400 g)
- 1 teaspoon dried thyme
- 1/2 teaspoon fine salt (3 g), divided
- 1/4 teaspoon black pepper
- 3 cans chickpeas, drained and rinsed (1 lb 9 oz/720 g drained total)
- 1/3 cup loosely packed basil leaves, torn (10 g)
- 1 cup coarse fresh breadcrumbs (60 g)

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 4 qt/3.8 L, Two large rimmed baking sheets, 12-in/30-cm deep skillet, Large bowl, Small bowl, Broad spoon, Suitable foil if needed, Food thermometer

Allergens

Wheat; check bread labels for other allergens. Check labels and substitutions.

Make it

1. Heat oven to 425°F (220°C). Toss eggplant, zucchini and pepper with 20 ml oil and half the salt in the large bowl. Spread across two sheets in a single layer. Roast 25–30 minutes, turning once, until nearly tender with colored edges.

2. Meanwhile heat 10 ml oil in the skillet over medium-low heat. Soften onion 8–10 minutes, add garlic 30 seconds, then tomatoes, thyme, remaining salt and pepper. Simmer uncovered 10–12 minutes until thick enough to coat a spoon. Add chickpeas and simmer 3 minutes.

3. Take sauce off heat. Fold in basil and roasted vegetables gently. Lower oven to 400°F (205°C). Spread hot filling in the baking dish and put the dish on one of the rimmed sheets.

4. Toss crumbs with remaining 15 ml oil in the small bowl and scatter over filling without pressing. Bake 20–25 minutes until crumbs are golden and the center and several other spots reach 165°F (74°C). Shield loosely if crumbs color too quickly. Rest 5 minutes before dividing into four portions.

Keep the soft vegetables recognizable

Fold from the bottom with a broad spoon after roasting. The chickpeas can withstand stirring, but tender eggplant and zucchini deserve a gentler assembly.

A useful detail

The 105-minute allowance includes chopping three vegetables, two-tray roasting overlapping the sauce, assembly, the final bake and rest. Fresh coarse crumbs and a reduced tomato base create a different finish from a dry fine-crumb coating.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier ingredient deadline. Reheat to 165°F (74°C). Freeze promptly cooled portions for up to 2 months for quality, thawing in the refrigerator; crumbs will soften.