

Chicken Ratatouille



PREPARATION TIME

15 minutes



COOKING TIME

45 minutes



PERFECT PARTNER

scalloped potatoes



**MONEY.
Cook's
SAVER.**

Choose a firm, smooth-skinned eggplant that feels heavy for its size. Eggplant is very perishable, so store it in a cool, dry place and use within a few days or refrigerate in a sealed plastic bag for up to 5 days.

SHOPPING LIST

- chicken • tomatoes
- eggplant • zucchini
- Italian seasoning

ON HAND

- garlic • onion • olive oil • salt

INGREDIENTS

- 1 small eggplant, cut in half, sliced
- 1 tablespoon salt
- 1 whole chicken, quartered
- 1 medium zucchini, cut in half, sliced
- 2 large tomatoes, cut into wedges
- 1 large onion, cut in half, sliced
- 1 clove garlic, sliced
- 1/4 cup olive oil
- 2 teaspoons Italian seasoning

SERVES 4

COOKIN' Express

- Serve leftover ratatouille in crepes for a quick change-of-pace lunch idea. Chop leftover chicken and add it to the vegetable mixture.
- Except for the tomatoes, all the vegetables can be sliced in a food processor to speed preparation time.

Make Ahead

Looking for a no-fuss appetizer? Make zucchini boats! Prepare ratatouille as recipe directs. Stuff into hollowed-out zucchini for a colorful party hit.

♦ VARIATION

Spice it up!
Replace the plain tomatoes with one 10-ounce can tomatoes with green chiles.

1 Preheat oven to 400°F. Sprinkle eggplant with salt. Place in a colander; let stand. Spray a large baking pan with cooking spray. Arrange chicken in prepared pan. Bake for 15 minutes; drain fat.



2 Rinse eggplant and drain well. Arrange eggplant, zucchini, tomatoes, onion and garlic around chicken.

3 Mix oil and Italian seasoning in a small bowl. Drizzle half the mixture over vegetables. Bake for 15 minutes; stir vegetables. Drizzle with remaining oil mixture.



4 Bake for 15 minutes longer or until chicken is cooked through and vegetables are tender. Place chicken on a serving platter. Spoon vegetables around chicken.