



# CHICKPEA AND FENNEL RATATOUILLE

Makes 4 servings

## INGREDIENTS

1 pound eggplant, cut into large chunks  
3/4 pound zucchini, cut into large chunks  
1 pound Roma (plum) tomatoes, cored and chopped, or 1 28-ounce can, drained  
1 onion, sliced  
2 bell peppers, cored, seeded and sliced  
1 fennel bulb, trimmed and cut into chunks  
5 garlic cloves, halved  
1 teaspoon salt, more to taste  
Black pepper to taste  
1/4 cup olive oil  
3 cups cooked or canned chickpeas, drained  
1 tablespoon chopped fresh thyme or rosemary, or 1/2 cup chopped fresh basil or parsley

## INSTRUCTIONS

Heat the oven to 425° F. Combine all ingredients except oil, chickpeas and herbs in a large roasting pan. Drizzle with oil and toss to combine.

Transfer to oven and roast, stirring occasionally, until vegetables are lightly browned and tender and some water has been released from the tomatoes to create a sauce, 30 to 40 minutes.

Add chickpeas, stir and return to oven until beans heat through, 5 to 10 minutes. Add herbs and stir. Taste and adjust seasoning and serve hot, warm or at room temperature.