Fontina-Topped Ratatouille Sandwiches

Description

Ratatouille is a delicious dish of zucchini, bell peppers, eggplant, tomatoes, garlic and herbs cooked in olive oil that originates from the French region of Provence. We think it makes a fabulous sandwich, served on a toasty baguette and topped with creamy, melted Fontina cheese



Summary

Yield: 4
Prep Time: 30 minutes
Category: Sandwiches
Cuisine: American

Ingredients

- 1 medium eggplant, peeled and cut into 1 inch cubes
- 3 tbsp olive oil
- 3 clove garlic minced
- 1/2 medium red onion thinly sliced
- 1 medium yellow bell pepper cut into 1 inch pieces
- 3 small zucchini halved lengthwise and cut into 1/2 inch pieces
- 4 plum tomatoes seeded and chopped
- 2 12 inch baguettes
- 4 oz finely grated fontina cheese
- 1/2 tsp herbes de provence
- 1 tbsp fresh thyme leaves (or 1 tsp dried thyme)

Instructions

Preheat the oven to 425°F. Brush 1 tablespoon of the olive oil onto a baking sheet and arrange the eggplant on top in a single layer. Season with salt and pepper and roast until tender, 12 to 15 minutes

While the eggplant roasts, heat the remaining olive oil in a large skillet over medium heat. Add the garlic and sauté until fragrant, 2 minutes. Add the red onion and continue cooking, stirring frequently, until the onion is soft, 3 to 4 minutes longer. Add the yellow pepper, cook for 1 minute, then add the zucchini. Season with salt and pepper and continue cooking, stirring frequently, until the zucchini is crisp-tender.

Add the tomatoes, herbes de Provence, thyme and a pinch more salt. Combine thoroughly and continue cooking until the tomatoes have softened, then reduce the heat to low to keep warm. As soon as the eggplant is done, add it to the other vegetables and combine.

Split the baguettes lengthwise (don't cut all the way through), then cut them in half to make 4 sandwich rolls. Arrange them on a baking sheet and divide the vegetables between them. Top with the fontina cheese and place them in the oven until the cheese has melted and the bread is toasted, 3 to 4 minutes. Serve immediately.