



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

WINTER RATATOUILLE WITH FRENCH DE PUY LENTILLES

Serves 4-6

Preheat oven 400°F

1 small butternut squash, peeled, seeded and cut into 1" pieces
1 medium parsnip, peeled and cut into 1" pieces
½ small turnip, peeled and cut into 1" pieces
10 baby red potatoes, washed and halved
6 cloves of garlic, peeled and chopped coarsely
4 ounces sugar snap peas, stem end trimmed
¼ cup extra virgin olive oil
1 - 398 ml can of diced Italian plum tomatoes in puree
1 teaspoon ground oregano
3 dried bay leaves
Sea salt and freshly ground black pepper
½ cup French de puy lentilles
1½ cups water
Feta, to garnish

THE STEPS:

- Drizzle half of the olive oil over the bottom of a large casserole.
- Add the butternut squash, parsnip, turnip, baby potatoes and garlic.
- Drizzle the remaining olive oil over the vegetables.
- Season with sea salt and freshly ground pepper then place the casserole dish in the oven, uncovered on the bottom rack.
- Roast the vegetables for 25 minutes - the bottoms should be nicely caramelized!
- Remove the casserole dish from the oven.
- Sprinkle the roasted vegetables with the oregano then pour the Co-Op Gold Tomatoes over the top.
- Fill the empty tomato can ½ ways with water then pour over everything.
- Cover the ratatouille with aluminium foil and place back in the oven for 20 minutes.
- While the ratatouille finishes in the oven, prepare the lentils following the directions on the packaging.
- After removing the ratatouille from the oven, add the cooked lentils and toss gently.
- Serve with a sprinkle of crumbled feta

THE LOVE: The magic to this dish is the double cooking technique for the vegetables. Make sure your veggies are nice and brown on the bottom after the initial roasting. This will ensure a delicious sauce when you add the liquid.