

Idiot's Kitchen Recipe – Ratatouille with Creamy Gorgonzola Polenta

Recipe from www.idiotskitchen.com



Ingredients:

For the Ratatouille:

2 Tablespoons olive oil
1 small eggplant
2 small zucchini
2 small yellow summer squash
1 red bell pepper
1 large onion, chopped
3-4 cloves of garlic, finely chopped
1 (14 oz) can of diced tomatoes (or 2-3 cups of fresh)
¼ cup dry white wine (optional)
1 sprig fresh rosemary (or 1 teaspoon dried)
3-4 sprigs fresh thyme (or ½ teaspoon dried)
1 bay leaf
Pinch red pepper flakes
1 Tablespoon tomato paste (optional)
Fresh Basil, chopped for garnish
Salt & Pepper

For the Creamy Gorgonzola Polenta:

3 cups water
1 cup polenta
4 oz. gorgonzola or blue cheese
¼ cup heavy cream
Salt & Pepper

For the ratatouille to cook evenly, it is important that the eggplant, zucchini, yellow squash, and red bell pepper all be cut to approximately the same size – about 1 inch pieces. Finely chop the onion and garlic. Heat 2 Tablespoons of olive oil in a large pot over medium high heat. Add the onion and sauté for 5 minutes until soft but not browned. Add the eggplant, zucchini, yellow squash, and red bell pepper pieces to the pot. Add ¼ cup of dry white wine and 1 (14 ounce) can of diced tomatoes or 2-3 cups of fresh tomatoes. Season with 1 sprig of fresh rosemary, 3-4 sprigs of fresh thyme, 1 bay leaf, a pinch of red pepper flakes, salt & pepper.

Bring the pot to a simmer, cover with a lid, reduce the heat to medium low, and cook, stirring occasionally, until the vegetables are tender – about 30 minutes.

If you are using fresh tomatoes, or if your ratatouille seems a bit watery, remove the lid for the last 10 minutes of cooking and stir in 1 Tablespoon of Tomato paste to thicken the sauce.

For the polenta, bring 3 cups of water to a boil in a large sauce pan. Choose a pan with high sides and slightly bigger than you would normally use as the polenta splatters while it cooks. When the water is boiling, slowly pour in 1 cup of polenta whisking or stirring continuously. Reduce the heat to low and simmer, stirring frequently so it does not stick, until the polenta is tender and thick – about 20 minutes.

Add 4 ounces of blue cheese and stir it in to the polenta to melt. Season with salt & pepper to taste. Right before serving, add ¼ cup heavy cream and stir until fluffy and combined.

Serve the Ratatouille and Creamy Gorgonzola Polenta in a wide bowl garnished with some extra crumbles of blue cheese and some chopped fresh basil or parsley.

Serves 4.