

The roasted version of the Provençal summer vegetable stew.

## INGREDIENTS

onion  
eggplants  
bell peppers  
zucchini  
tomatoes  
thyme  
rosemary  
olive oil  
salt

*The quantity of each varies on what available in my garden and fridge at the time I am making the dish.*

## DIRECTIONS

Preheat oven at 400F. Dice all the veggies in the order listed above (the order is important!). Once you've diced one veggie, put it in the baking sheet, add a little olive oil, some salt, thyme and rosemary, and put in oven. Dice the next veggie, add to baking sheet... till you've added the tomatoes in. Cook for 30-45min or until the onions and eggplants are tender. If you like it a bit caramelized like I do, let it cook a bit longer. Then remove the herbs and mix all the veggies together, put it back in the oven for 15min or so. Serve hot or cold.

PS: It freezes really well, so make more than you can eat and keep some summer flavors for the winter!