

# Vegetable Ragout

by Chef Jason Jimenez



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Makes 3 Quarts

## INGREDIENTS

- 1 onion, *small diced*
- 1 red onion, *small diced*
- 1 cup Fennel, *small diced*
- 1 cup Celery, *small diced*
- ¼ cup Garlic, *sliced*
- 4 cups Diced Eggplant, *peeled and lightly salted*
- 1 Red Pepper, *small diced*
- 1 Yellow Squash, *small diced*
- 1 Zucchini, *small diced*
- 28 oz can San Marzano Tomatoes
- 28 oz can Diced Tomatoes
- 2 cups White Wine
- 2 Bay Leaves
- 2 T Italian Seasoning
- 1 T Dried Parsley
- Fresh Basil
- 2 Lemons, *zested & juiced*
- 2 T EVOO
- Sea Salt
- Cracked Black pepper

## PROCEDURE

- Preheat the oven to 325 F.
- In a large Dutch Oven heat EVOO on medium heat. Add onions, red onions, celery, garlic, and fennel. Sweat vegetables until tender and translucent.
- Add white wine and cook for an additional 5 minutes.
- Add red peppers, eggplant, zucchini, yellow squash, Italian seasoning, and dried parsley. Continue to cook for 5 minutes.
- Add canned tomatoes and bring to a soft boil, stirring occasionally. Reduce heat and add the bay leaves. Place lid on dutch oven and place in the oven. After 45 minutes, remove the lid, stir, and continue to cook in the oven for an additional 45 minutes. Stir every 15-20 minutes.
- Remove from the oven and season with salt, fresh basil, lemon juice, and zest.

## CHEF NOTES

- This is a great side on its own, served with bread, paired with roasted white fish or roasted chicken, or on top of pasta or creamy polenta.