

## Chicken Ratatouille w/ Rice

Mobile Market Cooking Demo w/ Chef Chris Hastings



<b>INGREDIENTS</b> Serves 6	<b>METHOD</b>
<ul style="list-style-type: none"> <li>• 5 Tbsp olive oil, divided, + more for serving</li> <li>• 1 1/2 lbs eggplant (1 large), large dice</li> <li>• Kosher salt</li> <li>• Freshly ground black pepper</li> <li>• 1 1/2 lbs zucchini or summer squash (3 to 4 medium squash), large dice</li> <li>• 1 medium yellow onion, diced</li> <li>• 2 cloves garlic, minced</li> <li>• 2 sprigs fresh thyme</li> <li>• 1 bay leaf</li> <li>• 1 lb tomatoes (3 to 4 medium), large dice</li> <li>• 1 large bell pepper, large dice</li> <li>• 1/4 cup loosely packed fresh basil leaves, thinly sliced, plus more for serving</li> <li>• 3 pounds bone in chicken thighs</li> <li>• 1 quart chicken stock</li> <li>• 1 quart rice</li> </ul>	<ul style="list-style-type: none"> <li>• Heat 2 Tbsp of oil in a large Dutch oven or heavy-bottomed pot over medium-high heat until shimmering. Add eggplant, season generously with salt &amp; pepper, and cook, stirring occasionally, until browned in spots, (~2 minutes). Transfer to large bowl.</li> <li>• Add 2 Tbsp of the oil to pot. Add zucchini, season generously with salt &amp; pepper, and cook. Stir occasionally, until browned in spots, (~2 minutes). Transfer to bowl w/ eggplant.</li> <li>• Reduce the heat to medium. Add remaining 1 Tbsp oil and onion, Season with salt &amp; pepper, and cook. Stir occasionally, until softened and beginning to brown, 6 to 8 minutes.</li> <li>• Add garlic, thyme, &amp; bay leaf and cook until fragrant, (~30 seconds). Add tomatoes and bell peppers. Add the rest of the eggplant and zucchini. Gently stir to combine.</li> <li>• Add 3 lbs chicken thighs, 1 quart rice and 1 quart of chicken stock.</li> <li>• Bring to a simmer, turn down the heat to medium-low. Stir occasionally, for at least 20 min. A shorter cooking time will leave the veggies in larger, more distinct pieces; longer cooking times break the veggies down into silky stew.</li> <li>• Remove the bay leaf and thyme sprigs. Just before serving, stir in the basil. Taste and season with salt and pepper as needed. Serve, sprinkling each serving with more basil and drizzling with more olive oil.</li> </ul>