

Summer Ratatouille with Basil Pistou and Whipped Goat Cheese

Recipe by Garden Chef Megan 101

Ingredients

2 T extra-virgin olive oil
1 medium onion, diced
3 cloves garlic, minced
2 medium zucchini, diced
3–4 Turkish eggplants, diced (or 1 medium globe eggplant*)
1 red bell pepper, diced
3 ripe tomatoes, chopped (or 1-pint cherry tomatoes, halved)
2 T tomato paste
1 tsp sea salt
½ tsp freshly ground black pepper
1 tsp fresh thyme leaves
1 T chopped fresh oregano
2 T chopped fresh parsley
¼ cup chopped fresh basil

*Generously salt cubed eggplant and let sit for 15-20 minutes. Rinse, drain and pat dry before adding to the dish.

Basil Pistou

2 cups fresh basil leaves, packed
1 clove garlic
¼ cup extra-virgin olive oil
2 T grated Parmesan cheese or nutritional yeast (non dairy)
½ lemon, juiced



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Pinch of sea salt
Freshly ground black pepper

Whipped Goat Cheese

4 ounces goat cheese, softened
2 T plain Greek yogurt
1 tsp lemon zest
1 tsp fresh chives, finely chopped
Freshly ground black pepper
Fresh basil leaves for garnish
Chopped parsley for garnish

Grilled baguette slices (optional)

Method

Heat the olive oil in a large Dutch oven or deep skillet over medium heat. Add the onion and cook until softened, about 5 minutes. Stir in the garlic and cook for another minute. Add the zucchini, eggplant, and bell pepper. Cook for 8–10 minutes, stirring occasionally, until the vegetables begin to soften. Stir in the tomato paste, followed by the tomatoes, thyme, oregano, salt, and pepper. Reduce the heat to medium-low and simmer for 15–20 minutes, allowing the vegetables to become tender while still holding their shape. Just before serving, fold in the parsley and basil.

Make the Pistou: Combine the basil, garlic, olive oil, Parmesan (if using), lemon juice, salt, and pepper in a food processor. Blend until mostly smooth but still slightly textured. Adjust seasoning to taste.

Make the Whipped Goat Cheese: Whisk together the goat cheese, Greek yogurt, lemon zest, chives, and black pepper until smooth and



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creamy. Ladle the warm ratatouille into individual serving bowls. Top with a small dollop of whipped goat cheese and drizzle with basil pistou. Finish with fresh basil leaves, chopped parsley, and/or cracked black pepper. Serve with grilled baguette slices if desired.

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