

Chickpea Ratatouille

1 lb small eggplant, cut into large 1" chunks

1 28 ounce can diced tomatoes, drained

3/4 lb zucchini, cut into 1" chunks

1 medium yellow onion, sliced

2 red or yellow bell peppers, cored, seeded and sliced

5 cloves garlic, peeled and diced

1 tsp. salt

1/4 cup olive oil

3 cups cooked or canned chickpeas, rinsed and drained

1 Tbs. chopped fresh thyme

1. Preheat oven to 425 degrees. Combine eggplant, tomatoes, zucchini, onion, bell peppers, garlic, salt and oil in in large roasting pan.

2. Roast 30-40 minutes, or until vegetables are lightly browned and tender, and some water has released from the tomatoes to create a sauce, stirring occasionally.

3. Stir in chickpeas, and roast 5-10 minutes more, or until chickpeas are heated through. Stir in thyme and season with salt and pepper. Serve hot, warm or at room temperature.