



Recipe Ideas



Pisto al horno

This **pisto** is similar to the French **ratatouille**. Some find traditional pisto a bit heavy, so one day I took the usual ingredients and roasted them together, adding a Spanish touch: smoky pimentón. The result became a family favorite. The recipe's been tweaked over time, but remains quick, easy & tasty. A great side dish for your next BBQ.

## Ingredients

1 zucchini (diced)

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1 medium onion (cut in half, cut in 1/4" slices)

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2 ripe medium sized tomatoes (1" chunks), or 8/10 cherry tomatoes (whole)

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1 medium sized eggplant (1/2" dice)

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1 medium sized red pepper (roughly chopped)

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1 medium sized potato (1/2" dice)

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4 cloves garlic (whole with skins intact)

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2 tbsp olive oil

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Salt, pepper & pimentón (to taste, 1/2 tsp of salt is about right)

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White wine

## Preparation

Preheat oven to 350°F (180°C)

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Put all the prepared vegetables in a large bowl; add salt, pepper, pimentón & a splash of wine.

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Mix well, add olive oil, mix again and spread veg on sheet pan or a baking pan.

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Cook in the oven for 40 to 50 minutes, shaking the pan every 15 minutes.

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Check to see if the potatoes are tender, when they are it's ready.

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**Roast garlic dressing:** separate the garlic cloves, squeeze them out, smash the pulp with a fork, stir in a splash of olive oil and mix with the roast veg.

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That's it. Serve hot with a drizzle of olive oil.

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**Optional:** Garnish with sprigs of thyme, crispy bacon, chopped hard boiled egg or crispy fried onion.

## Note:

1. Other vegetables: fennel, celery, leek, green pepper, etc.
2. Feel free to use other spices: cayenne pepper, chiles, oregano, rosemary, thyme, poultry seasoning, hot sauce...
3. **Turn this into a one dish dinner:** roast some sausages with the veg, top with a fried egg.



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