



Makes 10 bruschetta
Preparation Time: 15 minutes
Cook Time: 30 minutes

INGREDIENTS:

3 medium tomatoes, peeled and chopped, or one 15-oz. can diced tomatoes, undrained

3 medium zucchini, halved lengthwise and cut into ½-inch-thick slices

1 medium eggplant, cut into ½-inch chunks

1 medium onion, thinly sliced

1 small bell pepper (any color), cut into ½-inch pieces

2 cloves garlic, minced

1 tablespoon herbes de Provence or Italian seasoning, or 1 sprig each fresh thyme, rosemary, oregano, sage, and parsley

1 bay leaf (optional)

Sea salt, to taste

Freshly ground black pepper, to taste

1 loaf whole grain bread

Sliced olives (optional)

Chopped fresh basil, for garnish

Ratatouille Bruschetta

Ratatouille, a traditional French dish, is often referred to as “peasants’ stew” due to its birthplace in the Provence countryside, where farmers needed to use up excess produce that ripened over the [summer months](#). Luckily for us, people from all walks of life now enjoy this scrumptious dish. In this version, to help you save time, we’ve taken out the extra step of sautéing [onions](#) and garlic before stewing a medley of veggies with fresh herbs. Ratatouille is often served in a bowl with a piece of crusty bread on the side for dipping, but we decided to turn this stew into a hand-held meal by spooning it on top of toasted bread to create bruschetta. Garnish with your favorite toppings, and enjoy as a snack or serve as an appetizer at your next gathering!

For more vegan stew recipes, check out these tasty ideas:

- [Best-Ever Beefless Stew](#)
- [Clean-Your-Pantry Lentil-Vegetable Stew](#)
- [Butternut Squash and Red Bean Stew](#)
- [Jackfruit Jambalaya](#)

By Mary Margaret Chappell

- 1 In a medium saucepan combine the first eight ingredients (through bay leaf, if using). Add 1 cup water. Season with salt and pepper. Bring to simmering over medium; reduce heat to medium-low. Simmer, covered, 20 to 30 minutes or until vegetables are tender. (Alternately, cook ratatouille in a slow cooker on high 2 hours or in a multicooker on high pressure 5 minutes.)
- 2 Cut bread loaf into 10 thin slices and toast the slices. Spoon ratatouille on top of each slice and garnish with sliced olives and/or chopped fresh basil.