**Rustic Ratatouille Tart**

**SERVES 2**

This tart is warm, crisp, tender, savory, and caramelized, all at the same time. Using store-bought pie dough makes this recipe really easy, but feel free to make your own crust (see page 230). I think this tart looks gorgeous, so at a lunch party I bring the whole tart to the table on a cutting board and cut it into wedges there. My French friend Muriel taught me how to make ratatouille while we were in college together, and we used to eat it with a fried egg on top. Try topping this one with a fried egg if you want a little extra decadence!

10 ounces cherry tomatoes, halved  
1 yellow bell pepper, seeded and chopped  
1 small eggplant (about 4 ounces) or a 5-inch section from a Japanese eggplant, cubed  
1 zucchini, cubed  
1 medium onion, chopped  
2 tablespoons extra-virgin olive oil  
1/2 teaspoon salt  
1/8 teaspoon freshly ground black pepper  
1/2 recipe Myrna’s Pie Crust (page 230), or store-bought pie dough for 1 crust  
1/4 cup freshly grated Parmesan cheese  
Scant 1 cup crumbled goat cheese  
3 fresh basil leaves, julienned  
2 tablespoons milk

Heat the oven to 400 degrees.

Place the tomatoes, pepper, eggplant, zucchini, and onion on a rimmed baking sheet, drizzle them with the olive oil, and sprinkle with the salt and pepper. Gently toss the vegetables to coat them with the olive oil, being careful not to break them up too much. Roast the vegetables for 30 to 35 minutes, until they are caramelized a bit and have shrunk somewhat but are still moist. Set aside to cool. Leave the oven on.

Line a baking sheet with parchment paper. On a floured work surface, roll out the pie dough into a 13-inch round. Place the round of dough on the lined baking sheet. Leaving a 2-inch rim around the edge, sprinkle 1 tablespoon of the Parmesan over the dough, followed by 1/2 cup of the goat cheese, then half of the basil, and finally half of the slightly cooled vegetables. Top the vegetables with 1 tablespoon of Parmesan, then the remaining 1/2 cup goat cheese, the remaining basil, and finally the remaining vegetables.

Sprinkle another 1 tablespoon of Parmesan over the filling. Fold the 2-inch edge of the dough over the filling, pleating it as you go around; some of the filling will show in the center. Brush the folded edges with the milk and sprinkle with the remaining Parmesan. Bake for 35 to 45 minutes, until the crust is golden brown. Cut the tart into wedges and serve immediately.

**PACK IT TO GO WITH:**  
*Baked Kale Chips (page 20)*

**EAT IT AT HOME WITH:**
a fried egg on top and tomato wedges dressed with Mustard Vinaigrette (page 162)
MAKE IT A PARTY WITH:
Simple Green Salad (page 180) and chilled rosé