

Baked Ratatouille with Butter Bean Mash

Ingredients

2 courgettes, sliced into 1cm rounds
3 peppers, deseeded and cut into bite-sized chunks
3 red onions, thickly sliced
250g salad tomatoes, roughly chopped
2 tbsp olive oil
2 tbsp herbes de Provence
3 garlic cloves, unpeeled
400g tin chopped tomatoes
2 x 400g tins butter beans, drained and rinsed
10g fresh basil

Method

Preheat the oven to gas 6, 200°C, fan 180°C.

Toss the courgettes, peppers, onions and vine tomatoes with 1 tbsp oil, the herbs and garlic in a large roasting dish; season. Bake for 15 mins, then stir in the tinned tomatoes. Bake for 20-25 mins until the veg is tender and jam-like.

Scoop out the garlic and squeeze into a saucepan, discarding the papery skins. Add 50ml water, 1 tbsp oil and the beans: heat through over a low heat for 5 mins.

Mash with a fork or masher, or blitz in a food processor until thick and creamy, adding a little more water if needed.

Divide the mash between 4 plates and spoon over the ratatouille. Tear over the basil leaves to serve.