

More than 1 hour

Serves 4

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Ingredients

- 4 (about 400g) red peppers
- 1 large (about 300g) brinjal, cut into thick rounds
- 1 punnet (400g) yellow patty pans, halved (or baby marrows, sliced into chunks)
- 2 onions, quartered
- 1 punnet (240g) vine tomatoes
- ½ cup (125ml) olive oil
- 1 can (400g) chopped & peeled tomatoes
- 2 cups (500ml) vegetable stock
- 1 Tbsp (15ml) tomato paste
- Pinch sugar
- Fresh sprig thyme
- 4 cloves garlic, peeled
- 1 tsp (5ml) chilli flakes
- Salt and milled pepper

For serving:

- Fresh mozzarella (or ricotta or feta cheese)
- PnP garlic & herb focaccia
- Fresh basil and parsley, chopped

Method

1. Char peppers under the grill or over the open flame of a gas stove.
2. Place in a bowl, cover with clingwrap and set aside for 10 minutes.
3. Toss brinjal, patty pans (or baby marrow), onion quarters and vine tomatoes in oil and char on a hot griddle pan.

4. Remove blackened skins from peppers by rubbing fingertips over the outside. Discard skin and deseed.
5. Slice or tear peppers into thick strips.
6. Combine canned tomatoes, vegetable stock, tomato paste, sugar, thyme, garlic and chilli flakes in a large roasting dish.
7. Mix the charred vegetables and peppers and season.
8. Bake at 180°C for 45-55 minutes until sauce becomes sticky and vegetables are soft.
9. Serve scattered with mozzarella and herbs, with crispy garlic & herb focaccia on the side.

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