

## Grilled Chicken with Fresh Ratatouille

Serves 8

3 tablespoons extra-virgin olive oil  
2 cups chopped onions  
2 1-pound eggplants, unpeeled, diced  
4 garlic cloves, minced  
2 zucchini, diced  
1 red bell pepper, cut into 1-inch pieces  
1 yellow bell pepper, cut into 1-inch pieces  
2 3/4 pounds ripe tomatoes, seeded, coarsely chopped (about 6 cups)  
1 fresh rosemary sprig  
1/4 cup fresh basil

8 chicken breasts

Feta cheese

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### — preparation —

Preheat oven to 400°

Heat oil in heavy large pot over medium heat.  
Add onions and sauté until tender, about 10 minutes.  
Add eggplant and garlic; sauté 5 minutes.  
Add zucchini and bell peppers; sauté 5 minutes.  
Mix in tomatoes and rosemary. Reduce heat to medium-low.  
Cover and cook until vegetables are tender and flavors have blended, about 30 minutes.  
Add basil.  
Season ratatouille generously with salt and pepper. Transfer to bowl.

Season chicken with olive oil, salt and pepper.  
Heat a grill pan on high. Sear chicken on both sides about 3 minutes a side.  
Transfer to a baking dish and finish in the oven until desired doneness, about 18 minutes.

To serve, spoon some of the ratatouille in the center of each plate. Place the sliced chicken on top of the ratatouille. Garnish with feta cheese