



Ratatouille

4-6 servings

INGREDIENTS

- 3 Tbsp oil
- 1 onion, thinly sliced
- 4 garlic cloves, peeled and sliced
- 1 small eggplant, cut into 1/2 inch pieces
- 1 bell pepper, sliced
- 1 zucchini, halved lengthwise and cut into thin slices
- 2 - 3 tomatoes, chopped
- 1 tsp salt and pepper
- 1/2 cup fresh herbs - parsley or basil

DIRECTIONS

1. Over medium-low heat, add the oil to a large skillet with the onion and garlic, stirring occasionally, until the onion has softened.
2. Add the eggplant and cook, stirring occasionally, for 8 minutes or until the eggplant has softened. Stir in the zucchini, bell pepper, tomatoes, and salt, and cook over medium heat, stirring occasionally, for 5 to 7 minutes or until the vegetables are tender. Stir in the herbs and few grinds of pepper to taste.



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