



“1...2...3 RATATOUILLE”

- ¼ CUP OLIVE OIL
- 4 RIPE TOMATOES, CHOPPED
- 1 LARGE ONION, CHOPPED
- 1 TABLESPOON GARLIC, CRUSHED
- 1 EGGPLANT, CHOPPED
- 2 ZUCCHINI, CHOPPED
- 2 BELL PEPPERS, CHOPPED
- SEA SALT, TO TASTE
- PEPPER, TO TASTE

1. IN A LARGE HEAVY PAN, HEAT OIL ON MEDIUM-HIGH. ADD TOMATOES, ONION & GARLIC TO THE PAN FIRST.

2. ADD EGGPLANT, ZUCCHINI & PEPPERS TO THE PAN. LOWER HEAT TO MEDIUM, COVER THE PAN & COOK FOR 10-15 MINUTES. REMOVE FROM HEAT THEN SEASON WITH SALT & PEPPER.

3. SERVE AS A MAIN DISH OR A SIDE DISH.

SERVINGS: 4 / PREP TIME: 15 MINUTES / COOK TIME: 20 MINUTES

