



RATATOUILLE

Serves 4-6

Ingredients

- 1/4 cup olive oil, plus more as needed
- 1 ½ cups small diced yellow onion
- 1 teaspoon minced garlic
- 2 cups medium diced eggplant, skin on**
- ½ teaspoon fresh thyme leaves
- 1 cup diced green bell peppers
- 1 cup diced green bell peppers
- 1 cup diced zucchini squash
- 1 cup diced yellow squash
- 1 ½ cups peeled, seeded and chopped tomatoes
- 1 tablespoon thinly sliced fresh basil leaves
- 1 tablespoon chopped fresh parsley leaves

**if you do not care for eggplant, increase zucchini and squash accordingly adding thyme with these during cooking

Directions

- Set a large 12-inch saute pan over medium heat and add olive oil. Once hot, add onion and garlic to the pan
- Stir occasionally until wilted and lightly caramelized, about 5 to 7 minutes
- Add eggplant and thyme and continue to cook, stirring occasionally, until the eggplant is partially cooked, about 5 minutes
- Add green and red peppers, zucchini and squash and cook for an additional 5 minutes
- Add tomatoes, basil, parsley and salt and pepper to taste, cook for a final 5 minutes
- Stir well to blend and serve either hot or at room temperature