

Ratatouille

"This most typical dish from the South of France has become a sort of national French dish."

Servings: 6

Prep Time: 10 minutes Cook Time: 35 minutes Total Time: 45 minutes

Ingredients:

¼ cup Extra Virgin Olive Oil
2 Baby Garlic Cloves, thinly sliced
Salt
2 Onions, peeled and sliced
1 lb Small Zucchini, trimmed and sliced
2 Small Eggplants, trimmed and cut into ¾" cubes
1 Large Red Bell Pepper, cut into ¾" squares
1 Large Yellow Bell Pepper, cut into ¾" squares
2 Just Ripe Tomatoes, peeled, seeded and diced



Directions:

1. Pour ¾ cup of water into an 11 inch nonstick skillet. Add the oil and garlic and bring to a boil. Sprinkle lightly with salt.
 2. Add all of the vegetables to the pan. Bring to a boil and cover.
 3. Cook for about 30 minutes over medium heat, stirring from time to time, until the vegetables are golden and the water has evaporated.
- Serve this ratatouille hot.