



Ratatouille

Serves 4-6

Prep time 15 minutes

Cook time 1 hour

Total time 1 hour, 15 minutes

Ingredients

- 2 Spanish onions
- 2 tablespoons olive oil
- 6 cloves minced garlic
- 2 large zucchini
- 3 Green peppers (I used Cubanelles, Green Bell will do as well)
- 1 medium sized eggplant
- additional olive oil as needed
- 2 teaspoon salt
- 1 can tomato paste
- 28 Ounce can of crushed tomatoes
- 1 teaspoon freshly ground black pepper
- 2 teaspoon oregano
- 2 teaspoon fresh thyme leaves, chopped

Instructions

Chop onions into medium dice, add oil to a pot large enough to hold all of the ingredients.

Sauté onions in oil until translucent, add garlic. Cut zucchini into 1/4" half moons and add to pot along with green peppers cleaned of their ribs and seeds and cut into irregular 1/2" dice. Peel and cube eggplant into 1/2" dice, add additional olive oil as needed along with salt and tomato paste and stir well.

Sauté for 5 minutes over medium heat, add crushed tomatoes, pepper, oregano and thyme.

Lower heat to low/medium cover and cook for one hour. Stir occasionally, ~~biding~~ minding that the bottom of the pot never burns.