



Ratatouille

Ingredients:

- ¼ Cup Olive Oil
- 1 Eggplant – peeled & cubed
- 5 Cloves Garlic – Chopped
- 1 Large Onion – Chopped
- ½ Cup Carrots
- 3 Cups Stewed Tomatoes
- 2 Medium Zucchini – Cubed
- 2 Yellow Squash – Cubed
- 2 Green Peppers – Diced
- Italian seasoning (optional)
- Crushed Red Pepper (optional)
- Salt & Pepper – to taste
- Grated Cheese

Directions:

In a large saucepan heat oil, add eggplant, garlic, and onions. Sauté 5 minutes, stirring frequently. Add carrots and tomatoes. Bring to a boil then cover and simmer for 5 minutes.

Add the squashes and green pepper, stir in the seasonings. Simmer about 15 minutes or until veggies are tender. Serve with grated cheese

Enjoy!