

Ratatouille

Ingredients

- 4 tbsp olive oil divided
- 4 garlic cloves minced
- 1/2 small onion chopped
- 1/3 cup carrot shredded
- 14 oz crushed tomatoes
- 2 tsp dried basil
- 1/2 tsp dried parsley
- 1 small eggplant sliced 1/8 inch thick circles
- 2 small zucchini sliced 1/8 inch thick circles
- 3 Roma tomatoes sliced 1/8 inch thick circles
- salt to taste
- black pepper to taste

Method

1. Preheat the oven to 375F. In a large nonstick pan, heat 2 tablespoons of olive oil over medium high heat.
4 tbsp olive oil
2. Add in the onion, garlic, and carrot and cook until tender, about 5 minutes.
4 garlic cloves, 1/2 small onion, 1/3 cup carrot
3. Next, add in the crushed tomatoes and seasonings and simmer for 15 minutes.
14 oz crushed tomatoes, 1/2 tsp dried parsley, 2 tsp dried basil
4. Taste and adjust the seasoning with salt and pepper. Once the sauce has thickened, pour into a 2 quart baking dish.
salt, black pepper
5. Arrange the sliced vegetables in a circular pattern standing upright in the dish over the sauce. Brush with the remaining olive oil.
1 small eggplant, 2 small zucchini, 3 Roma tomatoes
6. Cover and bake for 30 minutes, then uncover and bake until vegetables are tender. Serve immediately.