

Ratatouille

French · Main Course · Medium · 75 min total · Serves 6

A beautiful Provençal vegetable stew with eggplant, zucchini, tomatoes, and bell peppers simmered in olive oil and herbs.

Ingredients

- 1 large eggplant (cubed)
- 2 medium zucchini (sliced)
- 2 bell peppers (red and yellow sliced)
- 4 large tomatoes (diced)
- 1 large onion (sliced)
- 4 cloves garlic (minced)
- 4 tbsp olive oil
- 1 tbsp herbes de Provence
- 6 leaves fresh basil (torn)
- 1 tsp salt
- 0.25 tsp black pepper

Method

1. Salt eggplant cubes, drain 20 min. Pat dry.
2. Sauté onion, peppers in oil 8 min. Add garlic 1 min.
3. Add eggplant, cook 5 min. Add zucchini.
4. Add tomatoes and herbes de Provence. Simmer 30 min until all vegetables are tender.
5. Season, add basil. Serve warm or at room temp.

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