



Ratatouille

Ingredients

- 1 EGGPLANT
- 1 YELLOW SQUASH
- 1 ZUCCHINI
- 6 TBSP OLIVE OIL
- 4 CLOVES + 1 TSP GARLIC, MINCED
- 1 RED BELL PEPPER, DICED
- 1 YELLOW BELL PEPPER, DICED
- 28 OZ CAN OF CRUSHED TOMATOES
- 4 TBSP CHOPPED FRESH BASIL
- SALT & PEPPER
- 2 TBSP FRESH PARSLEY
- 2 TSP FRESH THYME

Prep Time

- PREP | 15 MINUTES
- COOK | 60 MINUTES
- READY IN | 1 HOUR 15 MINS

Directions



- 1 PREHEAT OVEN TO 375°F. CUT THE EGGPLANT, SQUASH & ZUCCHINI INTO $\frac{1}{16}$ INCH ROUNDS & SET ASIDE.
- 2 HEAT 2 TBSP OLIVE OIL IN AN OVEN-SAFE PAN OVER MEDIUM-HIGH HEAT. SAUTÉ THE ONION, 4 CLOVES GARLIC & BELL PEPPERS UNTIL SOFT, ABOUT 10 MINUTES. SEASON WITH SALT & PEPPER. ADD THE CRUSHED TOMATOES, STIRRING UNTIL FULLY MIXED.
- 3 REMOVE FROM HEAT AND ADD 2 TBSP BASIL. STIR ONCE MORE THEN SMOOTH THE SURFACE OF THE SAUCE WITH A SPATULA.
- 4 ARRANGE THE SLICED VEGGIES IN ALTERNATING PATTERNS (EGGPLANT, SQUASH, ZUCCHINI) ON TOP OF THE SAUCE FROM THE OUTER EDGE TO THE MIDDLE OF THE PAN. SEASON WITH SALT & PEPPER AND COVER THE PAN WITH FOIL.
- 5 BAKE FOR 40 MINUTES. UNCOVER & BAKE FOR ANOTHER 20 MINUTES OR UNTIL VEGETABLES ARE SOFTENED.
- 6 WHILE VEGGIES COOK, MIX 2 TBSP BASIL, 1 TSP GARLIC, 2 TBSP PARSLEY, 2 TSP THYME & 4 TBSP OIL TOGETHER. DRIZZLE HERB MIXTURE ON TOP OF FINISHED RATATOUILLE AND ENJOY!