

RATATOUILLE

Ingredients:

2 Tb olive oil
1 ⅓ cups onions, medium dice
1 small clove garlic, chopped
½ red pepper, seeds and ribs removed, med. dice
½ medium eggplant, skin on, medium dice
½ medium zucchini, medium dice
½ yellow squash, medium dice
2 Roma or plum tomatoes coarsely chopped
1 tsp kosher salt
¼ tsp freshly ground black pepper
1 tsp chopped thyme
2 tsp chopped basil
½ tsp chopped oregano



Instructions:

Heat oil in a large pot over medium heat. Add onions and sauté until translucent, four to five minutes. Add the garlic and sauté until soft, about one minute.

Adjust the heat to low and add the vegetables in order of required cooking time: peppers, eggplants, zucchini, yellow squash and tomatoes, cooking each until softened, two to three minutes, before adding the next.

Cover the pot and cook until vegetables are tender, moist but not soupy, and flavorful, about 10 - 20 minutes. Stir in the salt, pepper, thyme, basil and oregano. Serve immediately or chill for later use.