

RATATOUILLE



INGREDIENTS

1 SMALL YELLOW SQUASH
1 SMALL ZUCCHINI
1 SMALL EGGPLANT
1 RED BELL PEPPER
1 GREEN BELL PEPPER
1 MEDIUM ONION
2 LARGE TOMATOS
1 CAN CRUSHED TOMATOES
8 BASIL LEAVES
1 TSP THYME
1 TSP OREGANO
SALT AND PEPPER

PREPARATION

1. PREHEAT OVEN TO 400 DEGREES
2. CUT ALL VEGGIES INTO SMALL STRIPS
3. MIX CRUSHED TOMATOES, BASIL, THYME, AND OREGANO IN A MEDIUM SAUCEPAN
4. ONCE SIMMERED DOWN, MOVE SAUCE TO BOTTOM OF A OVEN-SAFE SKILLET
5. ARRANGE VEGGIES IN A REPEATING CIRCLE PATTERN AROUND THE SKILLET
6. SEASON WITH SALT AND PEPPER AND ROAST IN OVEN FOR 40-45 MINUTES
7. SERVE IN PATTERN AND GARNISH WITH BASIL