

## **Ratatouille**

- 2 tablespoons olive oil
- 2 cloves garlic, crushed and minced
- 1 large onion, quartered and thinly sliced
- 1 small eggplant, cubed
- 2 green bell peppers, coarsely chopped
- 4 large tomatoes, coarsely chopped
- 3 to 4 small zucchini, cut into 1/4-inch slices
- 1 teaspoon dried leaf basil
- 1/2 teaspoon dried leaf oregano & thyme
- 2 tablespoons chopped fresh parsley

In a 4-quart saucepan, heat olive oil over medium heat. Add garlic and onions and cook, stirring often, until softened. Add eggplant; stir until coated with oil. Add peppers; stir to combine. Cover and cook for 10 minutes, stirring occasionally. Add tomatoes, zucchini, and herbs; mix well. Cover and cook over low heat about 20 minutes, or until eggplant is tender.