

# RATATOUILLE



*Yields:*  
6 servings

## INGREDIENTS

1/4 cup	Olive Oil	60 ml
2	Garlic Cloves, minced	2
1	Medium BC Yellow Onion, diced	1
2	Medium BC Bell Peppers, diced	2
2	Medium BC Zucchini, diced	2
2	Medium BC Eggplants, diced	2
1 cup	BC Grape Tomatoes	250 ml
2 tsp	Oregano Leaves, dried	10 ml
pinch	Salt & Pepper	pinch

## DIRECTIONS

1. Heat 15 ml (1 Tbsp.) of oil in a large saucepan over medium heat and cook the garlic and onions until soft. Reduce the heat to low.
2. In a separate pan, heat 15 ml (1 Tbsp.) oil over medium heat and sauté the peppers until partially cooked, about 2-3 minutes. Add a pinch of salt and pepper. Transfer the peppers to the saucepan with the garlic and onions. Repeat this step with the zucchini and eggplant separately.
3. Add the tomatoes and oregano to the saucepan with the other vegetables. Increase the heat to medium and simmer all the vegetables together for 20 – 25 minutes stirring occasionally until the grape tomatoes pop and all the vegetables are soft.