



Ratatouille Stew

★★★★★

French, Vegetables, Vegetarian

Servings: 8

INGREDIENTS

Eggplant

1 eggplant, $\frac{3}{4}$ " cubes

$\frac{1}{2}$ tsp salt

Veggies

2 Tbsp olive oil

2 onion, chopped

2 garlic cloves, minced

1 Tbsp Worcester

1 red bell pepper, 1" cubes

1 yellow bell pepper, 1" cubes

2 zucchinis, $\frac{1}{2}$ " pieces

1 can corn (optional)

$\frac{1}{2}$ can olives (optional)

Sauce

15 oz tomatoes, diced

$\frac{1}{3}$ tsp thyme

$\frac{3}{4}$ tsp salt

$\frac{1}{4}$ tsp pepper

20 black olives (optional)

Finish

1 tbsp basil, finely chopped

Salt and pepper to taste

DIRECTIONS

Prepare Eggplant

Place eggplant cubes in a colander set over a bowl.

Sprinkle with salt, toss with hands.

Leave 30 minutes to sweat.

Vegetable

Warm olive oil in a large pot medium-high.

Sauté eggplant, peppers, and garlic for 3 minutes.

Add onions and zucchini to pot. Cook 3 more minutes.

Add sauce ingredients to pot.

Cook

Bring to a boil. Then reduce to a low simmer.

Cook until veggies are cooked, and the sauce has reduced.

Finish

Add basil and season to taste.

Top with a drizzle olive oil, and fresh basil, if desired.

Goes well with crusty bread.