

Eggplant-Zucchini Ratatouille

Description

- 1 large onion, thinly sliced
- 1 large green pepper, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 medium eggplant, peeled and cubed
- 3 medium zucchini, sliced
- 3 tomatoes, peeled and chopped or use diced canned (14.5 oz) tomatoes
- 1/2 teaspoon salt, less if using canned tomatoes
- 1/8 teaspoon fresh ground black pepper
- 1/8-1/4 teaspoon dried oregano
- 2 to 4 tablespoons grated Parmesan cheese
- 2 tablespoons chopped fresh parsley

Saute onion, green pepper, and garlic in hot oil in a large skillet until vegetables are tender-crisp. Stir in eggplant and zucchini; cook 5 minutes.

Add tomatoes, salt, pepper, and oregano; stir well, and cook just until thoroughly heated. Sprinkle with cheese and parsley.

Ingredients

- 1 onion
- 1 green pepper
- 2 cloves garlic
- 2 tbsp olive oil
- 1 eggplant
- 3 zucchini
- 3 tomatoes
- 1 tsp salt
- 1/8 tsp black pepper
- 1/8 tsp oregano

Instructions

Saute onion, green pepper and garlic in hot oil in a large skillet until vegetables are tender-crisp. Stir in eggplant and zucchini; cook 5 minutes.

Add tomatoes, salt, pepper and oregano; stir well, and cook just until thoroughly heated. Sprinkle with Parmesan cheese and chopped fresh

parsley.

Notes

May be served with pasta. Hot crusty bread is great with this recipe.

Summary

Yield: 6

Source: The Southern Living Cookbook

Prep Time: 20 minutes

Category: Stews

Cuisine: French