

# 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

## Summary

**Yield:** 6

**Source:** The Southern Living Cookbook

**Prep Time:** 20 minutes

**Category:** Stews

**Cuisine:** French

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- 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.