

Easy Ratatouille

Adapted from: Martha Berkesch

Prep time: 10 minutes
Cook time: 10-15 minutes

Total time: 20-25 minutes
Serves: 2-3



Ingredients

¼ cup EVOO	3 cloves garlic, chopped
1 medium eggplant, cut into 1-inch cubes	1 ½ tomatoes, chopped
½ carrot, chopped	½ cup basil, chopped
1 cup mushrooms	thyme
1 ½ onions, sliced	bay leaf
2 bell peppers, cut into 1-inch squares	salt and pepper to taste

Instructions

1. Heat olive oil in large pot, adding eggplant, carrots, and mushrooms.
2. Once cooked, remove veggies from pot and reduce heat.
3. Add 2 tablespoons olive oil and onions until soft, then add peppers and garlic. Cook 8-12 minutes (soften onions but do not brown).
4. Add tomatoes, thyme, and bay leaf. Reduce heat to low and cook for 5 minutes.
5. Add eggplant, carrots, and mushrooms. Cook on low for 20 minutes until everything is soft.
6. Adjust seasoning, add basil, serve, and enjoy!