

Ratatouille

- 1 Tablespoon oil
- 1 large onion, chopped
- 4 cloves garlic, minced
- 1 medium eggplant cut into 1/4-1/2" cubes
- 2 zucchini cut into 1/4-1/2" cubes
- 1 red bell pepper, chopped
- 1 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1—28 ounce can diced tomatoes
- 1 lemon, quartered
- 1/4 cup chopped fresh basil leaves



1. Heat oil in pot on medium-low. Add the onion and garlic and cook until golden.

2. Add the eggplant, zucchini, bell pepper, basil, and oregano. Cook, covered, until the eggplant and zucchini are crisp-tender.

3. Add the tomatoes and cook, uncovered, for 20 minutes. Garnish with lemon quarters and basil.



Recipe adapted from USDA What's Cooking

University of WI, U.S. Dept. of Agriculture and WI counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.



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