

Ratatouille

Ingredients:

- 2 Tbs olive oil
- 3/4 cups diced onion
- 1 tsp. minced garlic
- 1 cup diced eggplant, (peeled or unpeeled)
- 1/2 tsp. fresh thyme leaves
- 1/2 cup diced yellow bell peppers
- 1/2 cup diced red bell peppers
- 1 cup diced zucchini
- 1 cup peeled, seeded, and chopped tomatoes
- 1/4 cup fresh parsley leaves, chopped
- 1/4 cup fresh basil leaves, chopped
- salt and pepper to taste
- fresh shaved parmesan (optional)

Heat a large skillet over medium heat with olive oil. Once hot, add the onions and garlic. Cook the onions until they are lightly caramelized, about 5 minutes. Add the eggplant and thyme and cook for 4 to 5 minutes until the eggplant is partially cooked. Add the yellow peppers, red peppers, and zucchini and cook for an additional 5 minutes. Add tomatoes, parsley, basil, salt and pepper, to taste, and for for a final 5 minutes. Can be served hot or at room temperature. Garnish with a little parmesan cheese if desired.

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"The secret to a good ratatouille is to cook the vegetables separately so each will taste truly of itself." - Joël Robuchon