

## Ratatouille

### Ingredients:

- 3 Tablespoons of olive oil (plus some for brushing at the end)
- 3 cloves of garlic, minced
- ½ small onion, chopped
- ½ cup shredded carrots or diced red bell pepper
- 28 oz can of crushed tomatoes (for less saucy, use 14oz)
- Optional for a spicier dish: 4.5 -8 oz of green chilies
- 1 teaspoon of dried basil
  - Have fresh basil on hand or serving
- ¼ teaspoon dried thyme
- 2 teaspoons parsley
- 1 small, thin eggplant (can substitute summer squash), sliced
- 1 large zucchini, sliced
- 3-4 roma tomatoes, sliced
- ½ teaspoon of salt (more or less to taste)
- ⅛ teaspoon of pepper (more or less to taste)

### Instructions:

1. Preheat the oven to 375°F.
2. Cook onion, garlic, and carrot/pepper in 2 tablespoons olive oil over medium heat, 4-5 minutes or until tender.
3. Add crushed tomatoes, optional green chilis, and seasonings. Simmer for about 15 minutes or until reduced down and thicker. Taste and adjust your seasonings with salt and pepper.
4. Using a slicer, or sharp knife, slice your veggies to ⅛ th of an inch thickness
5. Pour sauce into a 2 qt baking dish and arrange sliced vegetables standing up on their sides over the sauce. Brush with remaining olive oil.
6. Cover and bake for 35 minutes. Uncover and bake for an additional 15 minutes or until vegetables are tender (or to your preferred softness)
7. Season with salt and pepper to taste.
8. Sprinkle with fresh basil and serve.