Ratatouille
8 servings

Ingredients

- 2 Tablespoons vegetable oil
- 1 yellow onion, scrubbed with clean vegetable brush under running water, sliced
- 2 bell peppers, scrubbed with clean vegetable brush under running water, chopped
- 1 eggplant, scrubbed with clean vegetable brush under running water, peeled and cubed
- 3 garlic cloves, minced
- 1 (15 ounce) can diced tomatoes, undrained
- 1 teaspoon dried basil
- ½ teaspoon black pepper
- ½ cup fresh parsley, gently rubbed under cold running water, chopped

Instructions

1. Wash hands with soap and water.
2. Wash and prepare produce.
3. Peel onion and slice onion into ½ inch pieces.
4. Remove stem and seeds from pepper and cut into 1 inch pieces.
5. Cut eggplant into 1 inch pieces.
6. In a large saucepan, heat oil. Add onion, bell peppers, eggplant and garlic. Saute until tender, or about 15 minutes.
7. Add tomatoes and basil, cook about 10 minutes. Add pepper and parsley before serving.

*Use 2 Tablespoons dried parsley in place of the ½ cup fresh chopped parsley.