**Ratatouille**

**Ingredients:**

1 eggplant (cut into big chunks or slices)

1 big yellow squash or zucchini (2 if small) (cut into chunks)

1 green, yellow, or red pepper (cut into bite size pieces)

1 medium onion (cut into chunks)

¼ cup marinara sauce

¼ cup water

1 tsp salt

½ tsp pepper

½ tsp oregano

½ tsp basil

¼ tsp thyme

3 cloves garlic (chopped)

2 large tomatoes (cut into chunks)

6 tbsp olive oil

**Directions:**

1. Cut all vegetables. The idea is you want some purple, red, yellow and green, if possible – so choose different colors of zucchini/yellow squash, and peppers.

2. Place all vegetables in a large 4-quart pot as you cut them. Add olive oil. Heat on medium-low heat and stir occasionally so the garlic doesn’t fall to the bottom and burn and all vegetables are coated in olive oil. Let everything sauté while stirring for about 10 minutes.

3. Add spices, sauce, and water. Keep stirring occasionally.

4. Lower heat to low, and cover. Stir every 3-5 minutes until eggplant is soft and zucchini and peppers are mostly soft but not mushy. Serve alone or with bread.