

THE REAL RATATOUILLE

Ingredients

- 1/4 cup extra-virgin olive oil
- 1 medium onion, cut into 1-inch chunks
- 3 garlic cloves, thinly sliced
- 1 red bell pepper, cut into 1-inch squares
- 2 small zucchini, cut into 1-inch cubes
- 1 medium eggplant, peeled and cut into 1-inch cubes
- 3 medium tomatoes, seeded and cut into 1-inch chunks
- 1 Tbsp. fresh oregano leaves, finely chopped
- Fine sea salt
- Freshly ground black pepper

Directions

- 1 - In a large sauté pan, heat the olive oil over medium heat. Add the onion, garlic, and bell pepper and sauté until tender, about 5 minutes.
- 2 - Add the zucchini and eggplant, stir well, and cook for 5 minutes. Add the tomatoes and oregano and cook, stirring occasionally, until the vegetables are tender and the liquid has evaporated, 10 to 15 minutes.
- 3 - Season the mixture with salt and pepper and serve hot.

Serves 4