

STATatouille

“Ratatouille”

Ingredients:

- Minced garlic
- Olive oil
- 1 white onion
- 1 red bell pepper
- 2 eggplants
- 2 yellow squash
- 2 zucchini
- 4 Roma tomatoes
- Fresh parsley
- Fresh basil
- Dried thyme
- Prego Chunky Garden sauce (large can)
- Salt and Pepper

Directions:

- Preheat oven to 350 degrees F
- Sauté 3 cloves minced garlic in olive oil on medium heat. When lightly browned, add half a chopped white onion and a diced red bell pepper.
- After the vegetables are soft, add 1 ½ cups of Prego sauce, let simmer
- In the meantime, slice the eggplants, zucchini, squash, and tomatoes into thin slices (about ¼ of an inch thick)

- Pour tomato sauce mixture into an oven safe pan and arrange vegetables in circular formation, working towards the center
- Brush top of vegetables lightly with olive oil and top with a small bunch of finely chopped parsley, dried thyme, and a few basil leaves
- Sprinkle with salt and pepper
- Bake for 35 minutes



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