Eggplant-Zucchini Ratatouille

Description

- 1 large onion, thinly sliced
- 1 large green pepper, chopped
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 medium eggplant, peeled and cubed
- 3 medium zucchini, sliced
- 3 tomatoes, peeled and chopped or use diced canned (14.5 oz) tomatoes
- 1/2 teaspoon salt, less if using canned tomatoes
- 1/8 teaspoon fresh ground black pepper
- 1/8-1/4 teaspoon dried oregano
- 2 to 4 tablespoons grated Parmesan cheese
- 2 tablespoons chopped fresh parsley

Saute onion, green pepper, and garlic in hot oil in a large skillet until vegetables are tender-crisp. Stir in eggplant and zucchini; cook 5 minutes.

Add tomatoes, salt,pepper, and oregano; stir well, and cook just until thoroughly heated. Sprinkle with cheese and parsley.

Summary

Yield: 6
Source: The Southern Living Cookbook
Prep Time: 20 minutes
Category: Stews
Cuisine: French

Ingredients

- 1 onion
- 1 green pepper
- 2 cloves garlic
- 2 tbsp olive oil
- 1 eggplant
- 3 zucchini
- 3 tomatoes
- 1 tsp salt
- 1/8 tsp black pepper
- 1/8 tsp oregano

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Add tomatoes, salt, pepper and oregano; stir well, and cook just until thoroughly heated. Sprinkle with Parmesan cheese and chopped fresh parsley.

Notes

May be served with pasta. Hot crusty bread is great with this recipe.