

MARKET VEGETABLE RATATOUILLE



INGREDIENTS

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| 2 zucchini, diced | 2 yellow bell peppers, diced | 4 Roma tomatoes, chopped |
| 2 yellow squash, diced | 3 cloves of garlic | 1/2 cup olive oil |
| 1 eggplant, diced | 2 bay leaves | Salt to taste |
| 2 onions, diced | 2 tbs. of parsley | |
| 2 red bell peppers, diced | 4 sprigs of thyme | |

DIRECTIONS

- Heat 1 1/2 tablespoons of oil in a large pot over medium-low heat. Add the onion and garlic and cook until soft.
- In a large skillet, heat 1 1/2 tablespoons of olive oil and sauté the zucchini in batches until slightly browned on all sides. Remove the zucchini and place in the pot with the onion and garlic.
- Sauté all the remaining vegetables one batch at a time, adding 1 1/2 tablespoons of olive oil to the skillet each time you add a new set of vegetables. Once each batch has been sautéed, add them to the large pot with the onion, garlic, and zucchini.
- Season with salt and pepper, then add the bay leaf and thyme and cover. Cook over medium heat for 15-20 minutes. Add chopped tomatoes and parsley and cook for 10-15 minutes, stirring occasionally. Remove the bay leaf and adjust seasoning to preference and enjoy!