

## **Eggplant Ratatouille**

A traditional French Provençal stewed vegetable dish, originating in Nice.

### **Ingredients**

1 medium sized onion, chopped

3 cloves garlic, minced

1 medium or large eggplant, diced

1 large tomato, diced

2 medium zucchini diced into large chunks

Add herbs as desired (try basil, oregano, thyme, parsley)

Olive oil (enough to sauté onion/garlic)

Salt and pepper to taste

### **Directions**

Sauté the onion and garlic until tender.

Add eggplant and tomatoes, bring to simmer, covered for 15 minutes.

Add zucchini; simmer for 10-15 more minutes until vegetables are soft.

Remove from heat.

Stir in the herbs, season to taste.

Serve over rice, egg noodles, pasta, boiled or cubed potatoes.