

## Ratatouille With Eggplant and Zucchini

This delicious combination of vegetables is easy to prepare. Serve this fabulous side dish with grilled, roasted, or broiled meat, fish, or poultry.

### Ingredients:

- \* 1 medium eggplant
- \* 1 teaspoon salt
- \* 2 to 3 tablespoons olive oil
- \* 4 cloves garlic, coarsely chopped
- \* 1 medium onion, halved and thinly sliced
- \* 2 cans (14.5 ounces each) diced tomatoes with juice
- \* Red, yellow, and green bell pepper, cut in 1-inch pieces, about 1 to 1 1/2 cups
- \* 1/2 cup coarsely chopped fresh basil, about 12 large leaves
- \* 1/4 teaspoon black pepper
- \* Dash dried leaf oregano
- \* 3 small zucchini, halved lengthwise then sliced
- \* Fresh shredded Parmesan cheese, optional

Preparation: Peel eggplant and cut in 1-inch cubes; put in a colander and sprinkle with the salt. Let stand in the sink for about 20 to 30 minutes to drain.

In a large saucepan or Dutch oven, heat olive oil over medium heat. Add onion and garlic; sauté until onion is tender. Add the tomatoes, bell peppers, basil, pepper, and oregano. Cover and simmer, stirring occasionally, for 20 minutes. Add zucchini and eggplant; cover and continue simmering for 10 to 15 minutes, until vegetables are tender. Taste and add salt, if needed. Serve with fresh shredded Parmesan cheese, if desired.

Serves 4 to 6.