

## Easy Ratatouille Recipe (SERVES 4)

PREP TIME: 30 mins   COOK TIME: 45 mins   TOTAL TIME: 1 hr 15 mins

### INGREDIENTS

- 2 tbs Olive Oil
- 1 Medium Yellow Onion
- 4 Cloves Garlic
- 1 Large Aubergine
- 2 Medium Courgette
- 1 Medium Red or Yellow Bell Pepper
- 3 Medium Tomatoes Or Substitute 1 Can Chopped Tomatoes
- 3 sprigs Fresh Thyme or Rosemary
- 1/2 tsp Oregano
- 1 handful Fresh Basil (1/4 cup)

### INSTRUCTIONS

- Pre-heat oven to 200c and lightly grease your casserole dish with olive oil.
- Prepare the vegetables. Crush the garlic cloves. Thinly slice or dice aubergine, courgette, tomatoes, onions, and bell pepper.
- Place all vegetables into your oiled casserole dish.
- For sliced vegetables, layer them one at a time. For diced vegetables add them to the dish and mix evenly.
- Sprinkle remaining spices on top of vegetables and place bay leaf on top.
- Cover and bake for 40 minutes or until vegetables are soft.
- Allow to cool for approximately 5 minutes.
- Sprinkle some fresh parmesan cheese on top for a little extra flavor at the end.
- Enjoy!

