

## RATATOUILLE

### INGREDIENTS

*SERVES 6 (as a side)*

2 small zucchini, quartered lengthwise, large diced, seeds cut out	3 tablespoons tomato paste
2 small crook necked squash, quartered lengthwise, large diced, seeds cut out	1/2 cup sun dried tomatoes, quartered
1 medium sized eggplant, quartered lengthwise, large diced, seeds cut out	2 sprigs fresh thyme
1 red bell pepper and 1 green bell pepper, seeded and large diced	5 leaves fresh basil
1 red onion, large diced	Pinch red chili flakes
4 cloves garlic, sliced	

Preheat the oven to 350°F.

In a 10-inch skillet over medium heat, add 1 tablespoon of oil and saute zucchini and squash together with salt and pepper until cooked just through, approximately 3 minutes. (The process is to cook lightly, while removing excess water, so the vegetables do not all blend together into a soup.)

When the squash is ready, remove to a casserole (uncovered) and return skillet to heat. Add oil as needed and repeat with eggplant and the red and green bell peppers, seasoning with salt and pepper as you go.

With the last of the oil, saute the onion and garlic. Stir in tomato paste, sun dried tomatoes, and pinch of red chili flakes into the skillet and continue to cook while stirring (to prevent the tomato paste from burning) until the onion mixture is well coated, about 1 minute.

Add to the pot with the other vegetables and toss in thyme sprigs and basil leaves.

Stir to combine, cover and bake in oven until flavors marry, about 20 minutes.