

Ratatouille

- 3 tablespoons olive oil
- 2 cloves garlic, minced
- 1 large onion, coarsely chopped
- 8 medium tomatoes, peeled and diced (or 2 14 1/2 oz. cans)
- 1 small eggplant (about 1 lb.), peeled and cut into 1" pieces
- 1/4 teaspoon salt
- 1 green bell pepper, cut into 1" pieces
- 1 red bell pepper, cut into 1" pieces
- 1 yellow bell pepper, cut into 1" pieces
- 1/2 pound zucchini, cut into 1/2" slices
- 1/2 pound yellow summer squash, cut into 1/2" slices
- 2 tablespoons sliced fresh basil
- Salt and pepper to taste

Sauté onion and garlic in hot oil in a large skillet over medium heat 5-7 minutes or just until onion is tender. Stir in tomatoes, eggplant and salt and sauté 6-8 minutes or just until eggplant begins to soften. Stir in bell peppers, zucchini and squash. Cover and cook, stirring occasionally 10-12 minutes more or until vegetables are tender. Stir in basil. Add a pinch or two more of salt to taste and freshly ground pepper and cook, uncovered 3-5 minutes to reduce liquid.