



RATATOUILLE

Ingredients

- 1 large eggplant
- 1 medium-large zucchini
- 1 medium-large yellow squash
- 2 medium onions, diced
- 1 cup garlic scapes, roughly chopped (or use garlic cloves to taste)
- 1 pound tomatoes, roughly chopped
- 1 tsp. fresh basil, finely chopped
- Salt and pepper to taste



Directions:

Slice the eggplant, zucchini, and yellow squash into 3/4 inch to 1 inch 'steaks.' Brush both sides with oil and sprinkle top with salt and pepper. Place on baking sheet and roast in oven for 20 minutes. Flip steaks over and roast for another 15 minutes or until the steaks are soft. Remove from oven and cool. When cool, cut each steak into large chunks about 1 inch in size. Set aside.

Heat 1 tablespoon oil in a large Dutch oven over medium heat. Add diced onions and cook for approximately 10 minutes, stirring frequently, until onions are softened and begin to brown slightly. Add garlic scapes or garlic, tomatoes, and basil. Cook 2-3 minutes. Add eggplant and squash, stirring well to combine. Cook until the eggplant and squash are reheated, about 3 minutes. Add salt and pepper to taste.

Serve with crusty French bread or over pasta.