



Global Cuisine with a Conscience
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www.twocookscateringonline.com

RATATOULLIE

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- 2 tbsp. olive oil
- 2c chopped onions (mix 1/2 Vidalia and 1/2 red)
- 3 cloves garlic, minced
- 4c diced eggplant (Japanese & Chinese)
- 1c chopped red bell pepper
- 1c chopped mushrooms
- 4c tomato wedges
- 2c sliced zucchini
- 1/3 c chopped fresh parsley
- 1/4 c red wine
- 1 small can tomato paste
- 1 tsp. sugar
- 1 tsp. dried basil
- 1/2 tsp. dried rosemary, crumbled
- 1/4 tsp. each dried thyme & dried sage
- 2 tsp red wine vinegar
- Salt & pepper to taste

Sautee onion and garlic till soft. Add eggplant, pepper and cook 4 minutes. Add remaining ingredients, bring to a boil. Reduce heat and simmer 25 minutes, stirring occasionally. This makes enough to freeze for later or have a big party tonight!



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*