**Ratatouille**

2 servings

**VEGGIES:**

½ eggplant, ¼ inch thick slices

2 roma tomatoes, ¼ inch thick slices

½ yellow squash, ¼ inch thick slices

½ zucchini, ¼ inch thick slices

**SAUCE:**

1 ½ teaspoons olive oil

½ cup small dice onion

1 teaspoon minced garlic

¼ cup small dice red bell pepper

¼ cup small dice yellow bell pepper

salt, to taste

pepper, to taste

8 ounces canned crushed tomatoes

1 tablespoon chopped fresh basil, from about 4 leaves

**HERB SEASONING:**

1 tablespoon chopped fresh basil, from about 4 leaves

1/2 teaspoon minced garlic

1 ½ teaspoons minced fresh parsley

salt, to taste

pepper, to taste

1 tablespoon olive oil

Method:

1. Preheat the oven for 375˚F (190˚C).
2. Make the sauce: Heat the olive oil in a small (6 inche) oven safe pan over medium-high heat. Sauté the onion and bell peppers until soft, about 10 minutes. Season with salt and pepper, add the garlic, then add the crushed tomatoes. Stir until the ingredients are fully incorporated. Remove from heat and add the basil. Stir once more and smooth the surface of the sauce with a spatula.
3. Arrange the sliced veggies in alternating patterns, (for example, eggplant, tomato, squash, zucchini) on top of the sauce from the outer edge to the middle of the pan. Season with salt and pepper. Cover the pan with foil and bake for 30 minutes. Uncover and bake for another 20 minutes, until the vegetables are softened.
4. Mix herb seasoning ingredients and pour over the cooked ratatouille.
5. Serve while hot as a main dish or side. The ratatouille is also excellent the next day--cover with foil and reheat in a 350˚F (180˚C) oven for 15 minutes, or simply microwave to desired temperature.