

# FARMERS MARKET

## RATATOUILLE



### INGREDIENTS

- |                              |                          |
|------------------------------|--------------------------|
| 2 zucchini, diced            | 2 bay leaves             |
| 2 yellow squash, diced       | 2 tbsp. of parsley       |
| 1 eggplant, diced            | 4 sprigs of thyme        |
| 2 onions, diced              | 4 Roma tomatoes, chopped |
| 2 red bell peppers, diced    | 1/2 cup olive oil        |
| 1 yellow bell peppers, diced | Salt to taste            |
| 3 cloves of garlic           |                          |

### DIRECTIONS

- Heat 1 and 1/2 tbsp. of oil in a large pot over medium-low heat. Add the onion and garlic and cook until soft.
- In a large skillet, heat 1 and 1/2 tablespoons of olive oil and sauté the zucchini in batches until slightly browned on all sides. Remove the zucchini and place in the pot with the onion and garlic.
- Sauté all the remaining vegetables one batch at a time, adding 1 and 1/2 tbsp. of olive oil to the skillet each time you add a new set of vegetables.
- Once each batch has been sautéed, add them to the large pot with the onion, garlic, and zucchini.
- Season with salt and pepper, then add the bay leaf and thyme and cover. Cook over medium heat for 15-20 minutes.
- Add chopped tomatoes and parsley and cook for 10-15 minutes, stirring occasionally.
- Remove the bay leaf and adjust seasoning to preference and enjoy!