

Ratatouille

Ingredients

1/4 cup olive oil, plus more as needed
1 1/2 cups small diced yellow onion
1 tablespoon minced garlic
2 cups medium diced eggplant, skin on
1 cup diced red bell peppers
1 cup diced zucchini squash
1 cup diced yellow squash
1 1/2 cups peeled, seeded and chopped tomatoes
1 tablespoon thinly sliced fresh basil leaves
1 tablespoon chopped fresh parsley leaves
1/2 teaspoon fresh thyme leaves
1 tablespoon fish sauce
1 teaspoon tabasco sauce
Salt and freshly ground black pepper

Directions

Set a large 12-inch sauté pan over medium heat and add the olive oil. Once hot, add the onions and garlic to the pan. Cook the onions, stirring occasionally, until they are wilted and lightly caramelized, about 5 to 7 minutes.

Add the eggplant to the pan and continue to cook, stirring occasionally, until the eggplant is fully cooked and soft, about 10 minutes.

Add the red peppers, zucchini, and squash and continue to cook for an additional 10 minutes.

Add the tomatoes, basil, parsley, thyme, fish sauce, tabasco and salt and pepper, to taste, and cook for a final 10 minutes.

Stir well to blend and serve either hot or at room temperature.