



Ratatouille

(Roasted Zucchini, Tomatoes, Onions, Potatoes, Eggplant)

Ingredients

Serves - 6

- 4 medium potatoes
- 1 cup chopped tomatoes
- 1-2 eggplants
- 3-4 zucchini
- 1-2 onions
- 3 cloves garlic chopped
- 1/2 cup oil
- 1/2 cup water
- 2 tablespoons oregano
- 1/4 cup parsley (optional)
- Salt/Pepper to taste

Instructions

1. Preheat oven at 350 F
2. Cut potatoes, zucchini, tomatoes, onion and eggplant into small pieces.
3. Place all the vegetables in a large bowl. Add garlic, parsley, oregano. Mix.
4. Add oil and mix well.
5. Add salt and pepper to taste, and mix.
6. Transfer the vegetables to a large shallow pan.
7. Pour in a corner of the pan about 1/2 cup water and tilt the pan so that it spreads, but don't pour it over the vegetables. Pour more later if it seems like they are becoming dry.
8. Cover with aluminum foil and roast for about an hour.
9. After an hour check and see if the vegetables are cooked (you should be able to stick a fork in them easily).
10. If they are cooked, remove the foil and roast for another 1/2 hour until the potatoes start turning golden brown.
11. Let it cool and serve with bread. Can also serve cold.