



## Ratatouille

Prep:15min Cook:40min Ready in:55min

Serves 6

Put sunshine on your plate! Ratatouille is a dish that can be eaten a thousand different ways. As well as eating this fresh we freeze it and once defrosted use it as a base for a curry, chilli, add feta for a Greek inspired meal, in a lasagne, blitzed hot or cold as a Summer soup, topper for a jacket potato, it goes nicely with rice or pasta and is good with meats – the ways are endless! This version is really easy, and will enchant children and adults alike. And it's good for using up a glut.

### Ingredients

7 tablespoons olive oil

1 onion, chopped

1 green pepper, chopped

1 aubergine, peeled and cubed

3 courgettes, sliced into rounds

3 tomatoes, chopped

salt and ground black pepper

1 tablespoon herbes de Provence

### Method

Heat 3 tablespoons of the olive oil in a large casserole over medium high heat, and cook and stir the onion until translucent, about 2 minutes. Stir in the green pepper and aubergine and cook and stir for 3 minutes.

Pour in the remaining olive oil, and stir in the courgettes and tomatoes. Season with salt, pepper and herbes de Provence. Cover, reduce the heat to low, and simmer until vegetables are tender, 25 to 30 minutes, stirring often.