

# *Ratatouille*

## *Ingredients*

For 6 people:

2 onions

1 clove of garlic (optional)

2 eggplants

2 yellow peppers or 1 red (yellow peppers are milder)

3 tomatoes or a small can of crushed tomatoes

3 small zucchini

4 tablespoons of olive oil

Salt, pepper, Provence herbs

## *Preparation*

Peel and cut the onions into rings.

Peel the eggplants and cut them into cubes.

Cut the pepper around the stem to remove it and the seeds. Cut it in half, remove the remaining seeds, then cut it into cubes.

In a saucepan, brown the onions in the olive oil.

Meanwhile, peel the zucchini and cut them into cubes, as well as the tomatoes.

Add the peppers and eggplants to the pot, then the zucchini and tomatoes and the crushed garlic.

Salt, pepper, sprinkle with Provence herbs.

Leave to cook first covered and then uncovered for 30 minutes.

## *Optional: the Bohemian*

Mix the ratatouille.

Brown bacon in a pan

Sprinkle the bacon over the mixed ratatouille.