

## **Ratatouille Medley**

### Ingredients:

- 1 eggplant, diced
- 2 zucchinis, sliced
- 1 yellow bell pepper, diced
- 1 red bell pepper, diced
- 1 onion, diced
- 4 cloves garlic, minced
- 4 large tomatoes, diced (or a can of diced tomatoes)
- 2 tablespoons tomato paste
- 2 tablespoons olive oil
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- Salt and pepper to taste
- Fresh basil or parsley for garnish

### Instructions:

Prepare the Vegetables:

Preheat your oven to 375°F (190°C).

On a baking sheet, spread out the diced eggplant, sliced zucchinis, and diced bell peppers. Drizzle with a bit of olive oil and roast in the preheated oven for about 20-25 minutes or until the vegetables are tender and slightly caramelized. Set aside.

Prepare the Stew:

In a large pot or deep skillet, heat the remaining olive oil over medium heat.

Add the diced onion and sauté until it becomes translucent.

Add the minced garlic and cook for an additional minute.

Combine and Simmer:

Stir in the diced tomatoes and tomato paste. Let it simmer for about 10 minutes, allowing the flavors to meld.

Add the roasted vegetables to the tomato mixture in the pot.

Season and Simmer Further:

Season the stew with dried thyme, dried oregano, salt, and pepper. Stir to combine.  
Simmer the Medley:

Let the ratatouille medley simmer over low heat for about 20-30 minutes, allowing the flavors to meld and the stew to thicken.

Serve:

Once done, garnish with chopped fresh basil or parsley.