https://www.marmiton.org/recettes/recette ratatouille 23223.aspx

Total Time: 1h20 min Prep: 25 min, Cook: 55 min

For 4 people:

Ingredients:

- 350 g of eggplant = 2.5 3 cups (1, 1.5 large eggplant)
- 350 *g* of zucchini = 2 cups (2 medium zucchinis)
- 350 g of red and green bell peppers = 1.5 2 cups (1 large red bell pepper and 1 large green bell pepper)
- 350 g of onion = 1.5 cups of onions (1 medium yellow onion)
- *500 g of ripe tomatoes = 4 cups of tomatoes (3 to 4 medium tomatoes)*
- 3 cloves of garlic
- 6 tablespoons of olive oil
- 1 to 2 sprigs of fresh thyme
- 1 to 2 bay leaves
- Salt and pepper

Directions:

- 1. Cut up tomatoes in quarters
- 2. Cut up zucchini and eggplant in slices
- 3. Cut peppers into thin strips4. Slice onions and dice garlic cloves
- 5. Heat up 2 tablespoons of olive oil in a pan
- 6. Add onions and peppers, and cook them until tender or translucent
- When tender, add tomatoes, garlic, thyme, bay leaf, salt and pepper
- 8. Cover pan and let them cook for 45 min on low heat.
- 9. In the meantime, cook zucchini and eggplants in a pan (with or without olive oil) for 15 min until tender.
- 10. When tender, add zucchini and eggplant to the other pan containing tomatoes, onions and peppers, and let them simmer for about 10 min together
- 11. Add salt and pepper if needed
- 12. Serve and enjoy!

Mariano's Average Prices:

- 1 large eggplant: \$2.10
- 1 medium zucchini: \$0.75
- 1 medium green bell pepper: \$0.99
- 1 medium red bell pepper: \$1.79
- 1 medium yellow onion: \$0.77
- 1 large beefsteak tomato: \$1.46 or 1 small Roma tomato: \$0.46
- 1 head of garlic: \$0.59
- Fresh thyme: \$2.50 for 0.75 oz
- Bay leaves: \$3.79 for 0.12 oz