

**Ratatouille**

**Season:** Autumn

**Type:** Side dish

**Source:** adapted from taste.com.au

**Difficulty:** Easy

**Serves:** 35 tastes

**Fresh from the garden:** eggplant, green capsisum, zucchini, green beans, cherry tomatoes (preserved in jar)

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| **Equipment:**  Chopping board  Chef’s knife  Large frying pan  Wooden spoon  measuring spoons  scales | * **Ingredients** * 1 tbs Olive oil * 3 tbs salt * 2 eggplant (600g) * 5 zucchini (750g) * 2 green capsisums * 2 brown onions * 2 cloves garlic * 1 jar cherry tomatoes (approx. 700g) * ½ jar passata (350g) * 2 tbs tomato paste * 200g green beans * ½ cup shredded basil |

**What to do:**

1. Cut eggplant into 1 cm slices, place in the sink in a colander. Sprinkle with salt. Place a small plate on top and leave for 20 minutes.
2. Finely chop onions and garlic. Chop green capsicum into small cubes.
3. Heat oil in a large frying pan, cook onion, capsicum and garlic for 5 minutes.
4. Chop zucchini into small cubes.
5. Rinse and pat dry eggplants then cut into small cubes.
6. Add zucchini and eggplant to frying pan, cook for 5 mins.
7. Add jar of tomatoes and tomato paste, reduce heat to low and simmer for 15 mins.
8. Cut ends off beans then slice beans into 2 cm pieces, add to frying pan and cook for 5 minutes.
9. Chop basil and stir through ratatouille, season with salt and pepper.