RATATOUILLE

or

Italian Veggies over Pasta

From the kitchen of

Caroline Hembel Beard

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INGREDIENTS

Eggplant (cut into large cubes & steam for a few minutes)
Zucchini squash (cube, dump into bowl & set aside)
Onions (cube, dump into bowl & set aside)
Garlic (mince, scrape into a "tester" & set aside)
Olive oil
Fresh (or canned) tomatoes
Mushrooms (large slices)
Herbs – fresh or dried – oregano, basil, thyme, &/or Italian seasoning mix, salt & pepper to taste

PREPARATION

Lightly saute zucchini & onions in olive oil;
Add steamed eggplant; continue to saute, adding more olive oil if necessary;
Add minced garlic; briefly continue to saute.
Add tomatoes, chopping slightly if necessary;
Bring mixture to a boil, then turn heat down a little, continuing to stir occasionally.
In a separate (non-stick) pan, saute sliced mushrooms in butter;
Stir in herbs, then mushrooms.

Serve over pasta;
or
Pour into a large baking dish
or individual bakers;
top with grated Parmesan;
bake at 350° (need not preheat)
until cheese is golden brown.
Serve with toasted French bread.

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