

Ratatouille

Season: Any

Type: French main dish

Difficulty: 

Serves: 6

Fresh from the garden: garlic, eggplant, parsley, zucchini, onion, capsicum, tomatoes.

Equipment:	Ingredients
Knives	2 Tblsp olive oil
Chopping boards and mats	3 cloves garlic, minced
Wooden spoon	2 tsp parsley , chopped
Non Stick Frying pan	1 eggplant , large dice
Measuring cups and spoons	salt to taste
Baking dish	1 cup grated Parmesan cheese
	2 zucchini, sliced
	1 large onion, sliced into rings
	1 capsicum, sliced
	2 large tomatoes, chopped

Method:

- Preheat oven to 175°C.
- Coat bottom and sides of a casserole dish with 1 Tblsp olive oil.
- Heat remaining 1 Tblsp olive oil in a medium frying pan over medium heat.
- Cook and stir garlic until lightly browned.
- Mix in parsley and eggplant.
- Cook and stir until eggplant is soft, about 10 minutes. Season with salt to taste.
- Spread eggplant mixture evenly across bottom of prepared casserole dish.
- Sprinkle with a few tablespoons of Parmesan cheese.
- Spread zucchini in an even layer over top. Lightly salt and sprinkle with a little more cheese.
- Continue layering in this fashion, with onion, capsicums, and tomatoes, covering each layer with a sprinkling of salt and cheese.
- Bake in preheated oven for 45 minutes.