



Ratatouille

Recipe courtesy of Emeril Lagasse



Ratatouille

Total Time:

45 min

Prep: 20 min

Cook: 25 min

Yield:

A generous quart, 4 to 6 servings

Level:

Easy

Ingredients

- ✓ 1/4 cup olive oil, plus more as needed
- ✓ 1 1/2 cups small diced yellow onion
- ✓ 1 teaspoon minced garlic
- ✓ 2 cups medium diced eggplant, skin on
- ✓ 1/2 teaspoon fresh thyme leaves
- ✓ 1 cup diced green bell peppers
- ✓ 1 cup diced red bell peppers
- ✓ 1 cup diced zucchini squash
- ✓ 1 cup diced yellow squash
- ✓ 1 1/2 cups peeled, seeded and chopped tomatoes
- ✓ 1 tablespoon thinly sliced fresh basil leaves
- ✓ 1 tablespoon chopped fresh parsley leaves
- ✓ Salt and freshly ground black pepper

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Directions

Set a large 12-inch saute pan over medium heat and add the olive oil. Once hot, add the onions and garlic to the pan. Cook the onions, stirring occasionally, until they are wilted and lightly caramelized, about 5 to 7 minutes. Add the eggplant and thyme to the pan and continue to cook, stirring occasionally, until the eggplant is partially cooked, about 5 minutes. Add the green and red peppers, zucchini, and squash and continue to cook for an additional 5 minutes. Add the tomatoes, basil, parsley, and salt and pepper, to taste, and cook for a final 5 minutes. Stir well to blend and serve either hot or at room temperature.

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