



RATATOUILLE PROVENÇALE

- 2 1/2 Cups Diced Eggplant
- 1/3 Cup Olive Oil
- 3/4 Cup Thinly Sliced Onions
- 2 Cloves Garlic
- 12 Cup Whole Pitted Black Olives
- 4 Julienned Bell Peppers
- 3 Cups Zucchini, Cut Into 1/2 Inch Slices
- 2 Cups Diced Tomatoes
- 1/2 Teaspoon Oregano
- 2 Teaspoons Chopped Fresh Basil
- Salt and Pepper To Taste

DIRECTIONS

1. Peel and slice eggplant.
2. Heat oil in a deep skillet, then add onions and garlic.
3. Sauté until golden.
4. Add olive, bell peppers, zucchini and tomatoes.
5. Add eggplant and sprinkle with olive oil.
6. Add seasonings.
7. Simmer, covered, over low heat for 45 minutes.
8. Uncover and cook an additional 15 minutes.

