



# Ratatouille

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**SERVES: 4    PREP TIME: 5 min.    COOK TIME: 20 min.**

## Ingredients:

- 1 small red onion, diced
- 2 teaspoons minced garlic
- 1 small eggplant, diced
- 1 medium zucchini, sliced
- 1 medium yellow squash, sliced
- 1 large tomato, chopped
- 3 Tablespoons canola oil
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- Dash salt & pepper

## Directions:

1. Preheat oven to 425 F.
2. Add diced onion and eggplant, and sliced zucchini and squash to a large bowl.
3. Coat in oil, basil, oregano, salt, and pepper.
4. Spread on a baking sheet and cook for 20 minutes. Remove from oven.
5. Add tomato to baking sheet and cook for an additional 15 to 20 minutes, until veggies are crisp.

