

# Ratatouille

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<http://www.davisfarmersmarket.org/recipes/ratatouille>

- 1 **onion**, diced
- 2-3 **garlic cloves**, pressed
- 4-5 **zucchini**, cubed
- 1 large **eggplant**-peeled and cubed
- 2 **bell peppers**, cubed
- 2 cans whole peeled tomatoes, drained or 2-3 lb. **fresh tomatoes**
- <sup>1/4</sup> lb. **mushrooms**
- 1 TBSP **olive oil**
- <sup>1/2</sup> tsp each oregano, **basil**, garlic salt, salt, **parsley**, Italian herb mix
- 1 cup shredded **cheese**

Saute onion and garlic in oil

Add zucchini, eggplant, pepper, tomatoes and mushrooms

Cover and simmer at least 1/2 hour and up to 2 hours

Add spices

Simmer 10 minutes to 1 hour

Transfer to casserole with slotted spoon, draining off juice

Cover with grated cheese

Bake at 350 degrees for 15 minutes until cheese melts