



Recipe

Ratatouille

(serves 4)

- 2x Aubergine – chopped into 2cm chunks
- 4x Small courgettes – chopped into 2cm chunks
- 2x Red or yellow peppers – chopped into 2cm chunks
- 4x Large ripe tomatoes – chopped
- 5 tablespoons of olive oil
- 1x medium onion – sliced
- 3x garlic cloves – peeled and chopped
- 1 tablespoon of vinegar
- 1 teaspoon of sugar
- Salt and pepper



Method

Prepare all your vegetables

Combine all the ingredients and place into a roasting tin

Roast in the oven until soft and coloured for about 30 – 45 minutes at 180 – 190 degrees

