

Ratatouille Provençal

10 servings

Ingredients:

3 large onions, cut into 1-inch pieces

1 large green bell pepper, cored, seeded, cut into ½-inch pieces

2 medium eggplant, cut into 1-inch pieces

5 small zucchini, cut into 1-inch pieces

4 medium tomatoes, cut into 1-inch cubes

Olive Oil

2 tbsp Herbes de Provence

10 garlic cloves, sliced

Salt + Freshly ground pepper

Preparation:

Heat the oil in a large skillet.

Add the onions, green pepper, zucchini, eggplant. Sprinkle with freshly ground pepper, salt and the herbes de Provence.

Cook on high heat for about 5 minutes, then reduce the heat to medium, cook for about 15 to 20 minutes, stirring occasionally to prevent the mixture from sticking.

Add the garlic and tomatoes and cook for another 5 minutes.

Let cool to room temperature and garnish with freshly cracked pepper and some olive oil before serving alongside the lamb and potato gratin.