

Ratatouille Provençal

(10 servings)



Ingredients:

3 large Onions, cut into 1" pieces

1 large Green Bell Peppers, gutted, cut into ½" pieces

1 lg Eggplant, cut into 1" pieces

3 med Zucchini, cut into 1" pieces

4 medium tomatoes, cut into 1" cubes

Olive Oil

2 tbsp Herbes de Provence

10 garlic cloves, sliced

Salt + Freshly ground Pepper

Directions:

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, than 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 Pork tenderloin.