

# Ratatouille

- 1-1/2 cups eggplant, peeled, cubed, salted and washed
- 1-1/2 cups zucchini / crookneck yellow squash, sliced
- 8 ounces canned stewed tomatoes, undrained and diced
- 1/2 cup chopped onion
- 2 tablespoons olive oil
- 1/2 teaspoon dried basil
- 1/4 teaspoon garlic salt
- 1/8 teaspoon pepper
- optional: 1/2 cup shredded Swiss cheese

In saucepan, combine all but cheese. Bring to boil, reduce heat, cover, and simmer for 20 minutes. Remove cover, and cook 5 to 10 minutes more, until thickened. Sprinkle with cheese before serving, if desired.

Serves: 4

Preparation time: 45 minutes

– [Subscriptions \(1\)](#)

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