

## **RATATOUILLE**

2 Eggplants, large, sliced  
2 Capsicums, sliced  
2 Zucchini, sliced  
4 onions 1 cup, sliced  
4 Garlic cloves, chopped  
Parsley 1 tablespoon, chopped  
Tomatoes 1 1/2 cup canned or 4 large fresh, sliced  
10 olives 24  
Olive oil 4 tablespoons

### **Method**

Slice eggplants into 1.5 cm slices. Score the slices on both sides, sprinkle with salt and leave for an hour.

Use a heavy saucepan with close fitting lid.

Put the onions and garlic on bottom, followed by the zucchini and capsicums, then eggplants and lastly the tomatoes and olives.

Pour olive oil over top.

Cook at least 45 minutes on a medium-low heat.

All vegetables should be cooked well.

Garnish with parsley.

Serve with brown or white rice.

Serves 4.