Ratatouille

Categoria: Side dishes **Tempo di preparazione:** 40 minutes **Difficoltà:** facile

Ingredienti per 4

Ingredients for a 24 cm saucepan

1 large courgette (about 300g)
1 long aubergine (same size as the courgette)
10 datterini tomatoes
1 yellow pepper
2 small while or red onions
4 tbsp extra virgin olive oil
fresh rosemary
fresh mint
fresh thyme (dried thyme if not available)
fresh parsley
salt, to taste
pepper (optional)
a few baby salad leaves, to garnish

Chef: Viviana Marrocoli

Celebrate the warmer weather with this delicious Mediterranean-style vegetable stew – perfect for a super-healthy midweek supper.

Serves: **4**
Time: **40 minutes**

Method

Then season all the vegetables together in a bowl with 1 tablespoon of extra virgin olive oil, salt and pepper, mix well, and add the rosemary and mint to flavour. Add a drizzle of oil to a large frying pan and arrange the sliced vegetables in the pan alternating by

vegetable: onion, courgette, aubergine, tomato and pepper and then start again until the outer circle is formed, then continue with an inner circle to cover the pan. Add 2 tablespoons of oil, another pinch of salt, the thyme and chopped parsley and a small cup of water. Cook the ratatouille on medium heat for 10 minutes, with the lid on, then lift the lid and check; if the bottom is too dry, add another drizzle of oil and if necessary, a few spoonfuls of water. Complete cooking for another 5 – 6 minutes, just enough time for the vegetables to be soft, but at the same time still with a little bite and colourful!

Garnish with a few baby salad leaves just before serving.