

Chef Burgio's Ratatouille Recipe

- * 1 pepper roasted, peeled, and cubed
- * 1 eggplant, diced
- * 2 medium zucchini, diced
- * 1 onion, diced
- * 2 cloves garlic, finely minced
- * 5 tomatoes, peeled and chopped
- * olive oil
- * parsley
- * salt and pepper
- * 1 cup vegetable stock or water

Roast pepper on grill or under broiler until fully blackened. Set aside and wipe off all black when cool. Pan fry zucchini and eggplant in olive oil, remove when golden brown.

Saute onion until soft, add garlic and tomato. Let cook over low/medium heat until tomatoes become soft and saucy. Add salt, pepper, and parsley to taste. Add all other veggies back in tomato mixture. Stir to combine, season, and let simmer on low heat.