



Recipes

Ratatouille

A classic vegetarian dish. Great for using up those leftover vegetables in your fridge.

Serves 4-6

Ingredients

- 1 tbsp oil
- 1 red onion
- 2 cloves garlic
- 2 aubergines
- 3 courgettes
- 3 mixed peppers
- 6 large ripe tomatoes
- 1 x 400g can tomatoes
- 1 tsp sugar
- 1 tbsp tomato puree
- 1 handful of chopped basil (optional)



Method

1. Place all ingredients in the pan, and cover with a lid.
2. Cook on high for an hour and then turn down to low, and cook for 5-6 hours until all the veggies are tender.
3. Sprinkle with a handful of chopped basil.

Serve with rice, pasta*, baked potatoes, boiled potatoes, crusty bread* etc.

*May contain or is one of 14 common allergens