

# Recipes

## Ratatouille with an egg

A vegetarian meal but you could serve with chicken if you like.  
The egg is an interesting addition!

Serves 4

### Ingredients

- 1 tbsp olive oil
- 1 onion, peeled and chopped
- 2 green peppers, washed and sliced
- 2 yellow peppers, washed and sliced
- 1 aubergine, washed and diced
- 1 courgette, sliced
- 1 clove garlic, peeled and chopped
- 4 large tomatoes, quartered or 1 tin of chopped tomatoes
- 1 egg\* per person (optional)



### Method

1. Place the oil in the slow cooker and place on high whilst you are chopping the vegetables.
2. Add all the vegetables to the slow cooker, put on the lid, turn to low and leave to cook for around 3-4 hours on low.
3. Add the eggs to the top of the ratatouille mix, then replace the lid and leave for 15 minutes to cook through. Or you could fry the eggs in a frying pan and add to the top of the ratatouille.

\*May contain or is one of 14 common allergens