

Ratatouille

by Jessica

INGREDIENTS

- 3 ONIONS
- 2 RED PEPPERS
- 1 EGGPLANT (AUBERGINE)
- 4 ZUCCHINIS (COURGETTES)
- 8 BIG TOMATOES OR 3 PEELED TOMATOES IN CANS
- 2TSP ROCK SALT, 1TSP PEPPER, 3 GARLIC PODS, 4 TSP OLIVE OIL

METHOD

- CUT EVERYTHING IN SMALL SLICES BUT KEEP EACH SEPARATED.
- FIRST TAKE A BIG PAN AND WARM OIL TO START COOKING, BROWN ONIONS.
- AFTER FEW MINUTES ADD EGGPLANT, RED PEPPER AND SALT. NEXT KEEP STIRING UNTIL THAT BECOME BASED.
- ADD ZUCCHINI AND TOMATOES (PLUS 1 SUGAR TSP, SQUASHED GARLIC, PEPPER). REDUCE FIRE, PUT LID, KEEP WATCHING AND STIRRING EVERY FEW MINUTES.
- COOK 45 MIN (AT LEAST 30 MIN).
- WHENEVER YOU LIKE WHILE COOKING IF YOU FIND THE MIX A BIT DRY YOU CAN PUT A LITTLE BIT WATER, LIKE A GLASS, MORE OR LESS (IT'S UP TO YOU !!!)
- ALSO ADD PIMENTO(CHILLI) AS YOU LIKE.