

# Ratatouille

## Ingredients

- 1 tbspn oil
- 1 onion chopped
- 1 clove garlic crushed
- 1/2 small aubergine diced
- 1 green or red pepper chopped
- 1 courgette sliced
- 1 450g tin of tomatoes
- 1 tspn dried mixed herbs
- 1 tspn tomato puree



Box/tub to take it home in

## Method

1. Wash the veg and dry with a paper towel.
2. Peel and chop the onion, dice the aubergine, slice the courgette. Cut the pepper in half and de-seed then chop.
3. Peel and crush the garlic. Open the tin of tomatoes.
4. Fry the onion and the garlic in the oil for 5 mins, add the aubergine and fry for 5 mins.
5. Add the courgettes, peppers and tomatoes, stir in the herbs and tomato puree.
6. Bring to the boil and simmer for 20 mins. Turn off the hob and remove from the heat to cool slightly.
7. Pour into your container and store in the fridge when cooled.