

# Remy's Ratatouille



Serves 6

1 pound, red ripe tomatoes, cut into 8ths,  
do not peel

1 pound zucchini

1 pound eggplant

2 pounds onions

olive oil, to taste

6 garlic cloves, crushed, chopped coarsely

3T herbs de Provence

salt and pepper, to taste

1T capers, unrinsed

1 lemon, zested and juiced

hot peppers, to taste

Wash and cut zucchini, eggplant and onions into 1" chunks, keeping cut vegetable in separate piles. Prepare garlic and set aside.

In large saucepan, sauté onions until translucent. Add peppers, along with 1T herbs de Provence, garlic, and salt and pepper. Cook for 5 minutes then add tomatoes. Cook for 5 minutes.

In a second sauté pan, sauté zucchini and eggplant in 1T olive oil. Cook, covered, until wilted and almost cooked through. Add equal portions of garlic and herbs de Provence, salt and pepper halfway through cooking. Add zucchini and eggplant to onion mixture. Add capers and lemon juice and stir well. Cook for an additional 5 minutes. Remove from heat and add lemon zest.

Serve hot, chilled or at room temperature. Adjust seasoning and refrigerate before serving cold.

## Prepare Ahead Tip

Prepare and place in refrigerator. Reheat gently on stovetop or serve cold.