



Ravioli Ratatouille

Directions

1. Peel and chop onion and garlic. Wash and chop zucchini, tomatoes, and eggplant into cubes (don't peel). Wash and slice bell peppers into 3 inch long strips.
2. Heat oil over medium heat in pot. Cook the onion for 2 minutes. Add garlic and stir for one minute. Add tomatoes, bell peppers, salt and pepper (optional). Cover and cook on medium heat until boiling. Remove lid and stir. Cook 6-8 more minutes until tomatoes are mushy.
3. Add zucchini, eggplant, ravioli, and tomato sauce. Cook for 10 minutes or until juices mostly evaporate and ravioli is cooked through. Add basil or thyme (optional).

Ingredients

- 6 tomatoes
- 8 garlic cloves
- 1 onion
- 2 bell peppers
- 1 eggplant
- 1 zucchini
- 1 lb. ravioli (thawed)
- 1/2 cup tomato sauce
- optional basil and thyme

Plus One - yellow squash