

Ratatouille

Recipe By *OU Kosher*



Cooking and Prep:  1 h

Serves:  8

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Paleo, Pescetarian, Gluten
Free, Low Carb, Sugar Free

Source: OU Kosher

Cuisines: French

This classic French vegetable stew is comforting and simple to prepare. Courtesy of Women's Branch of the Orthodox Union

Ingredients (11)

Main ingredients

- 1 medium eggplant
- 2 zucchini
- 3 green peppers
- 2 onions

- 2 medium tomatoes
 - 1/4 cup oil
 - 1 cup water
 - 1 teaspoon salt
 - 1/2 teaspoon garlic powder
 - 2 teaspoons chopped parsley or 2 cubes **Gefen Frozen Parsley**
 - 1/2 teaspoon pepper
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Start Cooking

Prepare the Ratatouille

1. Peel eggplant and cut in one-inch cubes and slice zucchini (unpeeled) into half-inch slices.
2. Remove seeds from peppers and cut into chunks or strips.
3. Slice or dice onions.
4. Dice tomatoes.
5. Heat oil and spread onions and zucchini in large frying pan or saucepan. Cook until onions start to brown.
6. Add remaining vegetables and water.
7. Add salt, pepper, garlic powder and parsley.
8. Cover and simmer about 30 minutes then uncover and continue to cook until most of liquid has evaporated.