Ratatouille
Makes 4 servings

Ingredients:
- 1 medium eggplant
- 1 small zucchini
- 1 medium onion
- 1 tablespoon canola oil
- 16 ounces jar salsa (2 cups)
- Grated parmesan cheese (optional)
- Black pepper
- 1 pound pasta or rice

Directions:
1. Peel eggplant and wash zucchini then cut into ¾ inch cubes
2. Chop onion.
3. Heat oil in skillet then add vegetables and sauté over medium heat for 10 minutes or until vegetables are soft.
4. Pour in salsa, stir and simmer covered over low heat for about 10 minutes.
5. Add grated cheese and pepper to taste if desired.
6. Serve over cooked pasta or rice.

Source: Broome County Cornell Cooperative Extension

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.

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