Ratatouille

Ingredients:

1 medium eggplant
1 small zucchini
1 medium onion
1 Tablespoon Canola oil
16 oz. jar salsa (2 cups)
Grated parmesan cheese (optional)
Black pepper
1 lb. 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 one pound of cooked pasta or rice.

Yields about 24 servings.

Source: Recipe from Broome County CCE