

# Ratatouille

Come and get your veggies!!! Feel free to substitute any veggies you want. Make this your own. Enjoy.

xoxo,  
Kristin

1) In a medium pot, heat the oil over medium heat, swirling to coat the bottom of the pot. When the oil is hot, add the onion and cook, stirring until translucent, 2 to 3 minutes. Add the zucchini, yellow squash, and eggplant and season with the salt and pepper. Cook for 2 minutes, stirring often.

2) Add the green and red bell peppers and continue to cook for 2 to 3 minutes, stirring often. Add the tomato sauce and 1/2 cup water. Mix completely and bring to a simmer over low heat. Cook, stirring occasionally, until all the vegetables are tender, about 25 minutes.

3) Transfer to a serving dish, sprinkle with vinegar and garnish with the basil.

Recipe from Whole30 book.