



Presents



Pasta Ratouille

Presented June 22, 2013 by Robin Maille

Ingredients:

6 cups water
1 pound pasta
3 tablespoons vegetable oil
1 large onion, chopped
5 cloves garlic, finely chopped
2 medium green bell peppers, chopped
3 small zucchini, cubed
1 small eggplant, cubed
3 medium tomatoes, cubed
1 1/2 teaspoons salt
1 1/2 teaspoon pepper
2 teaspoons basil
1 cup swiss cheese, shredded

Directions:

Bring water to a boil in a large pot. Add pasta and cook until tender, about 10 minutes. Drain and set aside.

Heat oil in a skillet over medium heat. Add onion and garlic and sauté about 4 minutes.

Add bell pepper, zucchini, and eggplant. Cook about 10 minutes.

Stir in tomatoes and seasonings. Continue to cook another 3 minutes or until vegetables are crisp-tender.

Serve over pasta. Top with Swiss cheese.