



Ratatouille

Ingredients

- 1 onion
- 1 clove garlic
- 1 small aubergine
- 1 green pepper
- 1 courgette
- 2 cans chopped tomatoes (800g)
- 1 x 10ml spoon oil
- 1 handful fresh basil

Equipment

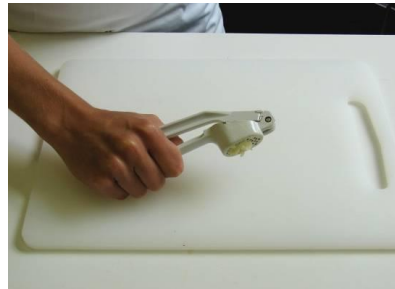
Chopping board, knife, garlic press, measuring spoons, saucepan, wooden spoon, can opener.



Method

1. Prepare the vegetables:
 - peel and chop the onion;

- peel and crush the garlic;



- dice the aubergine;



- de-seed and chop the green pepper;



- slice the courgette.



2. Fry the onion and garlic in the oil for 5 minutes.



3. Add the aubergine and fry for a further 5 minutes.



4. Add the pepper, courgette and tomatoes.



5. Stir in the torn basil leaves.



6. Bring to the boil and then simmer gently, with the lid on the saucepan, for 20 – 30 minutes.

