



Ratatoullie

- 1/2 lb. small mushrooms, halved
- 1 medium red pepper, chopped
- 1 small onion, chopped
- 2 tsp. olive oil
- 4 c. cubed, peeled eggplant
- 1 small zucchini, chopped
- 1 c. cherry tomatoes
- 2 garlic cloves, minced
- 1 1/2 tsp. Italian seasoning
- 1/2 tsp. salt

Sauté mushrooms, pepper, and onion in 2 tsp. olive oil until almost tender.
Add eggplant, zucchini, tomatoes, garlic, Italian seasoning, and salt. Sauté 8-10 minutes. Serve with Tinkyada brown rice pasta, if desired.

