

Ratatouille



Ingredients list

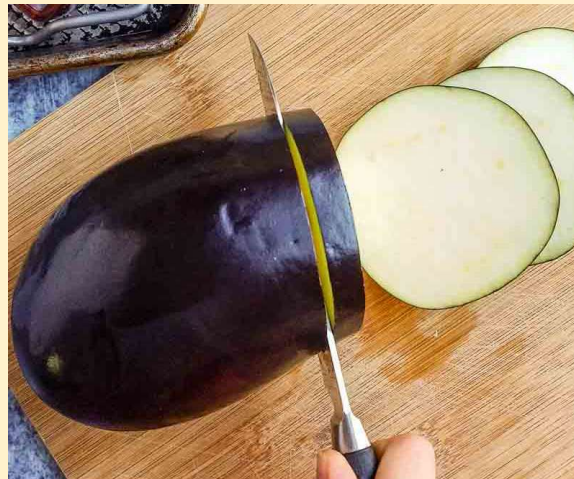
- 3 large tomatoes
- ½ Yellow pepper
- ½ Red pepper
- ½ Large red onion
- ½ Aubergine
- ½ Courgette
- ½ can chopped tomatoes
- 50g tomato puree
- 3 cloves of garlic
- 2 tbsp Mixed herbs (School can provide)
- Salt and Pepper (School can provide)
- 6-8inch Glass dish for roasting (ideally round)

Equipment list

- Sharp Knife
- Chopping board
- Dish to cook in (from home)
- Saucepan
- Plastic spoon
- Can open (if required for tin of tomatoes)
- Shared bit bowl

Method

1. Using a sharp knife, slice the tomatoes, peppers, aubergine and courgette, into approximately 1-mm thick rounds, then set aside.



Method

Make the sauce:

2. Add olive oil and sauté the onion and garlic until soft for about 10 minutes.
3. Season with salt and pepper, then add $\frac{1}{2}$ can of tinned tomatoes. Stir until the ingredients are fully incorporated. Remove from heat, then add the basil.
4. Add the tomato puree and stir once more.
5. Pour into the base of your cooking dish.
6. Arrange the veggies in alternating slices on top of the sauce working from the outer edge to the center of the pan. (*for example: aubergine, tomato, courgette, pepper, then repeat that order*).

Make the herb seasoning:

7. In a small bowl, mix together the basil, garlic, parsley, thyme, salt, pepper, and olive oil. Spoon the herb seasoning over the vegetables
8. Cover the pan with foil and bake for 40 minutes.
9. Uncover, then bake for another 20 minutes, until the vegetables are softened (**THIS STAGE CAN BE DONE AT HOME**)

