



Category (Salads)

End of Summer Ratatouille

Submitted by (LuAnn Wood)

<p><u>Recipe</u></p> <p>Parsley Mixture 1 bunch fresh parsley 1 red onion, thinly sliced 4 cloves garlic, crushed 1 T. sea salt 1 t. ground black pepper ½ c. olive oil Combine in a bowl.</p> <p>Vegetables 2 yellow squash, diced into 1” cubes 2 zucchini, diced into 1”cubes 1 red, yellow and green bell pepper, 1”cubes 3 large ripe tomatoes, coarsely chopped Set aside: 1 bunch fresh basil leaves, coarsely chopped ½-1c. grated parmesan cheese ½-1c. grated mozzarella cheese Place the vegetables in layers in a baking dish with parsley mixture in between each layer. Cover and bake at 375 degrees, for 45-60min. Bake until tender. Uncover. Top with basil and cheeses. Bake 5 min.</p>	<p><u>Grocery List</u></p> <p>1 bunch parsley 1 red onion 4 cloves garlic 2 yellow squash 2 zucchini 1 red pepper 1 yellow pepper 1 green pepper 3 large ripe tomatoes 1 bunch basil 1 c. grated parmesan 1 c. grated mozzarella Olive oil French bread or baguettes</p>
<p><u>Side dish</u></p> <p>Makes a good one dish meal with French bread or baguettes. Dip in savory juices.</p>	<p><u>Tips/Helpful hints</u></p> <p>May sauté the parsley mixture in a 12” skillet for a few minutes then add vegetables and cook 5-8 min. or till tender. Toss in the basil and sprinkle cheese on top.</p> <p>Grow your own tomatoes, zucchini, yellow squash, peppers, basil and parsley etc.</p> <p>Serves 6-8</p>