

The ratatouille

Ingredients

For 6 people:

2 onions

1 garlic clove (optional)

2 eggplant

2 yellow or 1 red peppers (the yellow peppers are softer)

3 tomatoes or a small box of crushed tomatoes

3 small zucchini

4 tablespoons of olive oil

Salt, pepper, Provence herbs

Preparation

Peel and cut the onions into rings.

Peel the eggplants and cut them into cubes.

Cut the pepper around the tail to remove it as well as the seeds. Cut it in half, remove the rest of the seeds, then cut it into cubes.

In a jack, brown the onions in olive oil.

Meanwhile, peel the zucchini and cut them into cubes, as well as tomatoes.

Add the peppers and eggplant in the mattresses, then zucchini and tomatoes and crushed garlic.

Salt, pepper, sprinkle with Provence herbs.

Cook first covered and discovered for 30 minutes.

Optional: Bohemian

Mix the ratatouille.

In a skillet brown bacon

Sprinkle the bacon on the mixed ratatouille.