

# Vegetarian Ratatouille

- Prep Time: 15 minutes
- Cook Time: 30 minutes
- Total Time: 45 minutes
- Servings: 8

## Ingredients:

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- 6 tablespoons Carlini Pure Olive Oil
  - 1 pound yellow onions, chopped
  - 3 cloves garlic, crushed
  - 1 pound zucchini, chopped
  - 1 pound yellow squash, chopped
  - 1 pound green peppers, chopped
  - 1/2 pound red bell pepper, chopped
  - 1/2 pound yellow bell pepper, chopped
  - 1 whole bay leaf
  - 1 teaspoon Stonemill Italian Seasoning
  - 1 teaspoon Stonemill Red Pepper Flakes
  - 1 teaspoon Stonemill Dried Basil
  - Stonemill Iodized Salt & Ground Black Pepper, to taste
  - 3/4 cup Nature's Nectar Tomato Juice
  - 1 pound ripe tomatoes, seeded, skinned & chopped
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## Directions:

1. In one large skillet, heat 2 tablespoons olive oil and sauté onions, 5 minutes.
2. Add garlic and reduce heat to low.
3. In another large skillet, heat 2 tablespoons olive oil and sauté zucchini until brown.
4. Add browned zucchini to skillet with onions and garlic, toss.
5. In the now empty skillet, heat 2 tablespoons olive oil and sauté yellow squash until brown.
6. Add browned yellow squash to pan with onions, garlic and zucchini.
7. Repeat process with all remaining vegetables, except tomatoes.
8. When all vegetables are done and in the same skillet increase heat to high.
9. Add spices and tomato juice and stir. Bring to slight boil.
10. Cook uncovered on low for 20 minutes.
11. Add tomatoes and cook 10 minutes.
12. Stir and serve.



Recipe Courtesy of:  
ALDI Test Kitchen