

# Skillet Ratatouille

*vegan / gluten free*



*Adapted from:*

Canadian Living's Best Soups and Stews – by Elizabeth Baird, 1997

5 servings

Olive oil  
½ cup water

1 small (or ½ cup) onion, diced  
4 red potatoes (6 oz each), diced  
1 bell pepper, diced  
2 cups (8 oz) eggplant, diced  
2 cups (8 oz) zucchini, diced

796 ml (28 oz) can diced tomatoes  
1 tsp. dried basil  
1 tsp. dried parsley

In large skillet, sauté onion and bell pepper in oil until softened. Add tomatoes, water, potatoes, basil and parsley. Bring to a boil, then reduce heat and simmer for 10 minutes. Stir occasionally. Add eggplant; simmer, covered, for 10 minutes. Add zucchini; simmer, covered, for 10 more minutes until all vegetables are tender.

