

RATATOUILLE

INGREDIENTS:

- 1 EGGPLANT (*CHUNKY DICE*)
- 1 CAPSICUM (*CHUNKY DICE*)
- 2 TOMATO (*QUARTERED*)
- RED ONION (*QUARTERED*)
- 2 ZUCCHINI (*CHUNKY DICE*)
- 1 TBSP OLIVE OIL
- 2 TBSP TOMATO PASTE
- 1/8 CUP OF WATER
- DRIED OREGANO

METHOD:

1. Pre-heat oven to 200°C & line baking tray with baking paper.
2. Combine all vegetables & olive oil in a bowl & mix.
3. Combine tomato paste, water & oregano in a small bowl & stir until combined.
4. Place vegetables onto lined baking tray, then spoon tomato paste mixture evenly around the tray.
5. Cook in oven for roughly 35-40 minutes.