Ratatouille

SERVES: 4  PREP TIME: 5 min.  COOK TIME: 20 min.

Ingredients:
1 small red onion, diced
2 teaspoons minced garlic
1 small eggplant, diced
1 medium zucchini, sliced
1 medium yellow squash, sliced
1 large tomato, chopped
3 Tablespoons canola oil
1 teaspoon dried basil
1 teaspoon dried oregano
Dash salt & pepper

Directions:
1. Preheat oven to 425 F.
2. Add diced onion and eggplant, and sliced zucchini and squash to a large bowl.
3. Coat in oil, basil, oregano, salt, and pepper.
4. Spread on a baking sheet and cook for 20 minutes. Remove from oven.
5. Add tomato to baking sheet and cook for an additional 15 to 20 minutes, until veggies are crisp.

Source: https://cookingmatters.org/recipes/ratatouille