

Fresh Rec Stop Recipe

Skillet Ratatouille

Adapted from the Sophisticated Caveman

Ingredients

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|-------------------------------------|---------------------------------|
| 5 tablespoons olive oil,
divided | 1 red bell pepper, sliced |
| 1 1/2 pounds eggplant,
cubed | 4 garlic cloves, minced |
| 1/2 pound zucchini, sliced | 1 pound Roma tomatoes,
diced |
| 1/2 pound yellow squash,
sliced | 1 tablespoon fresh thyme |
| 1 medium onion, diced | 1/2 cup basil leaves |
| | Salt and pepper, to taste |

Prep time: about 40 min.

Serves 6

Instructions

1. Heat 3 tablespoons of olive oil in large skillet over medium heat. Add eggplant with a small pinch of salt and sauté until tender (8-10 min.). Transfer to a bowl.
2. Pour another tablespoon of olive oil into the skillet. Add zucchini and yellow squash. Season with a pinch of salt and sauté until tender (about 5 min.). Transfer to bowl with eggplant.
3. Pour 1 tablespoon of olive oil into the skillet. Add onion and red pepper. Sauté until tender (about 5-6 min.).
4. Add garlic and cook until fragrant (about 30 seconds).
5. Add tomatoes, thyme, and a large pinch of salt to the skillet. Cook tomatoes down until they are very tender and the juices have released (about 8-10 min.).
6. Add eggplant, zucchini, and squash to skillet. Simmer for another 4-5 minutes.
7. Stir in basil and season to taste before serving. Garnish with rosemary for style.





DID YOU KNOW?

Fresh produce is available for purchase at select City facilities, with some items costing as little as 50 cents!

Visit one near you:

- Frank Pierce Recreation Center
2000 7th St S.
- Roberts Recreation Center
1246 50th Ave N.
- Thomas "Jet" Jackson
Recreation Center
1000 28th St S.
- Willis S. Johns Recreation
Center
6635 Dr Martin L King Jr St N.
- Boyd Hill Environmental
Education Center at Boyd Hill
1101 Country Club Way S.
- Lake Vista Recreation Center
1401 62nd Ave S.

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