

## **Easy Ratatouille — Enjoy Your End of Summer Bounty**

**This simple dish can be refrigerated and served chilled as a dip for delicious fun while watching football, served warm over spaghetti for a comforting meal, or used as a topping for pizza!**

**By Author Janice Luckey**

### **Ingredients**

1 Zucchini (medium-sized), sliced

1 Yellow squash (medium-sized), sliced

1 Onion (medium-sized), sliced

1 Bell Pepper, sliced

1 Eggplant (medium-sized), peeled and sliced into cubes

Fresh mushrooms (8 oz), sliced (*you may substitute 1 can of mushrooms*)

Diced Tomatoes (14 oz. can), drained (*Chopped fresh tomatoes also work well*)

Salt, Pepper and Garlic Powder to taste

Oil to sauté the vegetables

### **Instructions**

Sauté zucchini and squash in 1 Tablespoon oil until tender. Remove to plate.

Sauté bell pepper and onion in 1 Tablespoon oil until tender. Add to plate.

Sauté eggplant in 1 Tablespoon oil. Add to plate.

Sauté mushrooms in 1 Tablespoon of oil, if using fresh.

Return all vegetables back to skillet and add tomatoes. Simmer for 10 minutes.

**Enjoy!**