

Easy & Delicious Ratatouille

<https://moneysmartfamily.com/money-saving-tips/vegetarian-main-dish-recipes-family-favorites/#Ratatouille>



This is a simple vegetarian and gluten-free family favorite recipe – terrific for using up an abundance of eggplant. If you love Italian food, you need to try this. Very light on the calories. Serve with a loaf of French bread, sliced and buttered.

Ingredients:

- 2 cups Sliced Zucchini
- 1-2 whole Eggplant diced
- 1 onion — diced
- 1-2 Green Pepper
- 8-ounce package of mushrooms sliced (optional)
- 3 to 5 cloves Garlic — peeled & diced
- 1 or 2 cans diced Tomatoes — 28 oz
- 2 tsp Basil
- 2 tsp Oregano
- 4 to 6 cups water
- 4 Chicken bullion cubes
- Salt & Pepper
- 1 LB Mozzarella Cheese
- A shake of parmesan cheese

Directions:

Put all ingredients, except cheese, into an 8-quart sauce pot. Bring to a boil and then simmer until all ingredients are tender (about 1 hour). Ladle into bowls and top with cheese, which will quickly melt. Serve as a hearty soup.