



PREP TIME
10 MINUTES



COOK TIME
1 HOUR



SERVING
8 PEOPLE



Shortcut Ratatouille

Ingredients

- 1.5 jars (23.5 oz) of *Curvy Italian* Chunky Marinara sauce
- 1 Large Eggplant diced
- 2 Large Onions diced
- 3 Bell Peppers diced
- 3 Zucchini's diced
- 5 Garlic Cloves
- 7 tablespoons olive oil
- Salt



Directions

1. Heat a dutch oven or large pot over medium heat. Add 3 tablespoons of olive oil. Add diced eggplant, season with a pinch of salt, and cook for 10 minutes, until softened. Remove the eggplant to a bowl.
2. Add 2 more tablespoons of olive oil to the pot, and add the onions. Season with a pinch of salt, and cook for 10 minutes, until soft. Remove the onions to a bowl (it can be the same bowl as the eggplant).
3. Add 1 tablespoon of olive oil to the pot, and add the bell peppers. Season with a pinch of salt, and cook for 5 minutes, until slightly softened. Remove the peppers to the vegetable bowl.
4. Add the remaining tablespoon of olive oil to the pot and add the zucchini. Season with a pinch of salt, and cook for 5 minutes, until slightly softened.
5. Add the eggplant, onions, and peppers back into the pot with the zucchini, and add the garlic. Stir and cook for 1 minute.
6. Pour in *Curvy Italian Chunky Marinara* and stir. Cook the mixture at a simmer for at least 30 minutes. If you want a softer texture, cook the mixture for one hour. Serve and enjoy!

Buon Appetito!

