

SUMMER RATATOUILLE

Real food can... Be Local

CHECK OUT YOUR LOCAL FARMERS MARKET FOR INGREDIENTS

Tomato



Olive Oil



**Red Bell
Pepper**



Eggplant



Zucchini



**Yellow
Onion**



**Minced
Garlic**



Thyme

INGREDIENTS

- 2 Tomatoes
- 1 Tablespoon Thyme, Dried
- 3 Tablespoons Olive Oil
- 1 Large Eggplant
- 1 Red Bell Pepper
- 2 Zucchini
- 1 Yellow Onion
- 2 Tablespoons Garlic, Mined

DIRECTIONS

- Preheat oven to 375°F.
- Chop the tomatoes, eggplant, red bell pepper, zucchinis, and onion into bite sized pieces.
- Combine all chopped vegetables with olive oil, thyme, and garlic on to a large baking sheet.
- Add salt and pepper to taste, optional.
- Place the baking sheet in the oven and bake 45 minutes, or until vegetables are softened.

**Enjoyed best with
family & friends!**

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