

a time to celebrate!



Oven-baked ratatouille with cheese

SERVES 4

300g aubergines
300g courgettes
1 green pepper
1 red pepper
120ml olive oil
1 onion
3 cloves garlic, chopped
1 sprig thyme
3 basil leaves, chopped
50g parmesan cheese
150g tomato paste
350g sun-dried tomatoes
salt & pepper

METHOD

1. Cut aubergines, courgettes, green and red pepper into bite-sized cubes.
2. Heat 45ml olive oil in frying pan over high heat until smoking. Add aubergines and courgettes and saute till golden brown. Remove from pan and set aside.
3. Heat remaining olive oil in pan over low heat and add garlic and onion to fry for about 5 minutes until soft.
4. Add all vegetables and tomato paste and cook for another 30 minutes, stirring occasionally.
5. Transfer vegetables to baking dish, sprinkle with parmesan cheese and bake in 180°C oven for 10 minutes until cheese melts and turns golden brown. ■

Tip: Ratatouille can be paired with pasta for a more substantial dish.