



## Garden Ratatouille



This recipe calls for:

**Tomato, Garlic & Onion Sauce**

**Mama's Special Garden Sauce**

**Garden Combination Sauce**

Prep time

**20 minutes**

Cook time

**22 minutes**

Servings

**4**

### Ingredients

- 6 Tbsp. olive oil
- 1 medium onion chopped
- 2 medium green and/or red bell peppers, thinly sliced
- 2 cups sliced fresh mushrooms
- 2 cloves garlic
- 2 medium zucchini, chopped
- 1 medium eggplant, cubed

3 Tbsp. finely chopped fresh basil leaves  
1 jar RAGÚ® Tomato Garlic & Onion Sauce  
1/2 cup grated Parmesan cheese

## **Instructions**

1. In large skillet, heat 2 tablespoons olive oil over medium heat and cook onion, green peppers, mushrooms and garlic, stirring occasionally, 10 minutes or until vegetables are tender. Remove vegetables and set aside.
2. In same skillet, heat remaining 4 tablespoons oil and cook zucchini and eggplant, stirring occasionally, 5 minutes or until tender. Return vegetables to skillet. Stir in basil and sauce. Simmer, stirring occasionally, 5 minutes or until heated through. Sprinkle with cheese.

Tip: Serve on toast points