

Vanessa's Ratatouille

2 Japanese style eggplants (the long thin ones)
2 smallish zucchinis
1 large onion
4 cloves garlic
1 large tomato
12 cherry tomatoes (or just use 2 whole tomatoes)
2 teaspoons red pepper flakes
1 teaspoon thyme
salt
pepper
olive oil

Slice the ends off the eggplants and peel. Cut lengthwise into quarters and then dice into 1/2" pieces.

Slice the ends off the zucchinis and cut lengthwise into quarters and then dice into 1/2" pieces.

Slice off the ends of the onion and cut in half vertically and then continue to thinly slice it on the vertical.

Peel the garlic and cut into thin slices.

Slice the tomato into 1/2" cubes. If using cherry tomatoes slice them in half.

Heat a large, wide pan on medium heat. Add olive oil and the onions, garlic, red pepper flakes, and thyme. Lightly salt and allow to cook until translucent and lightly browned in some places.

Add the zucchini, eggplant, and tomatoes. Lightly salt and add olive oil. Cover with a lid and allow to cook, stirring occasionally until the veggies release their juices. Remove the lid and continue to cook until the zucchini and eggplant are velvety tender.

Serve with pasta, couscous, or crusty bread. Feta or goat cheese is delicious crumbled on top.