

# Ratatouille

**Calories:** 181 kcal

**Servings:** 2

**Time:** 20 Mins

## Ingredients

- 1.00 pinch Basil (dried)
- 1.00 leaf Bay Leaves
- 50.00 g Celery (chopped)
- 40.00 g Eggplant (chopped)
- 1.00 clove Garlic (crushed)
- 60.00 g Green Capsicum (chopped)
- 1.00 tbsp Olive Oil
- 40.00 g Onions (chopped)
- 1.00 tbsp Parsley (fresh)
- 60.00 g Tomato (chopped)

## Instructions

1. Heat oil in saucepan and fry onions until transparent.
2. Add all the vegetables, garlic, bay leaf and dried basil.
3. Place the lid on the saucepan and simmer on a very low heat so the vegetables slowly stew. Cook 15 minutes, stirring occasionally until cooked through.
4. Garnish with fresh parsley and serve while hot.