

RATATOUILLE À MA FAÇON

INGREDIENTS

1/4 cup olive oil, plus more as needed
1 1/2 cups small sliced red onion
3 teaspoons minced garlic
1 cup match-stick sliced kohlrabi
1 cup match-stick sliced carrots
1 cup sliced green bell peppers
1 cup sliced red bell peppers
1 cup sliced zucchini squash
1 cup sliced summer squash
1 1/2 cups peeled, seeded and chopped tomatoes
1 tablespoon thinly sliced fresh basil leaves
1 tablespoon chopped fresh parsley leaves
1/2 teaspoon fresh thyme leaves
Salt and freshly ground black pepper

DIRECTIONS

Set a large sauté pan over medium heat and add the olive oil. Once hot, add the onions and garlic to the pan. Cook the onions, stirring occasionally, until they are wilted and lightly caramelized, about 5 to 7 minutes. Add the carrots and kohlrabi to the pan and sauté until the carrots are lighter in color and lightly charred, another 4-5 minutes. Add the green and red peppers, zucchini, and squash and continue to cook for an additional 5 minutes. Add the tomatoes, basil, parsley, garlic and salt and pepper, to taste, and cook for a final 5 minutes. Stir well to blend and serve either hot or at room temperature.