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**Botanic Cottage Community Cook Club 12th August 2020**

**Ratatouille**



Ingredients

3 tablespoons olive oil

1 large onion, diced

4 garlic cloves, peeled and sliced

1 small aubergine, diced

3 courgettes, diced

5 tomatoes diced or 1 tin chopped tomatoes

A few sprigs of oregano, or 1tsp dried oregano

A bay leaf

Salt and pepper

You will need a large pan, a chopping board and a knife, a wooden spoon.

Serves 4 with baked potatoes or pasta.

Method

. 1. Heat the olive oil and add the diced onion. Cook gently for 5 minutes then add the garlic and herbs.

2. Add the chopped aubergine and courgettes and continue to cook slowly for about 15 minutes, with a lid on if you can.

3. Add the tomatoes and continue to cook for another ten minutes.

4. Add salt and pepper to taste.