Ratatouille

**Ingredients:**
- 2 onions
- 2 eggplants, whole
- 4 zucchini
- 2 bell peppers
- 3 tomatoes, red ripe
- 2 cloves garlic
- 2 teaspoons vegetable oil
- 1 tablespoon fresh thyme or 1 teaspoon dried
- 1 tablespoon fresh oregano or 1 teaspoon dried
- 1 tablespoon fresh basil or 1 teaspoon dried

**Equipment:**
- Non stick skillet
- Cutting board
- Knife
- Measuring spoons
- Spatula

**Number of Servings:** 6
**Prep Time:** 20 minutes
**Total Time:** 1 hour

**Equipment:**

1. Cut the ends off of the onion, and peel off the brown layers. Cut onion in half, and place flat side down. Slice into thin strips keeping onion together. Turn and slice again to dice. Set aside.
2. Remove ends from eggplant. Slice into 1 inch slices, then stack slices to cut into 1 inch cubes. Set aside.
3. Trim off ends of the zucchini. Cut in half lengthwise then cut each half again to quarter. Slice into 1/2 inch pieces.
4. Cut green pepper in half. Remove stem and seeds. Slice into strips, then turn and slice again to dice. Set aside.
5. Chop tomato in half and remove core. Chop into 1/2 inch pieces. Set aside.
6. Mince garlic into small pieces.
7. In a heavy non-stick skillet, heat oil over medium high heat. Sauté onions until translucent, about three minutes. Add eggplant, zucchini, bell pepper, and tomatoes to skillet. Add garlic, thyme, oregano and basil to skillet.
8. Reduce heat, cover and simmer 30-45 minutes until vegetables are thoroughly cooked. Stir to prevent sticking.
9. Uncover and cook another 5 minutes to reduce liquid. Best made ahead to allow flavors to blend. Serve warm or cold.