



Ratatouille with Italian Sausages

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 1/2 lbs Tomatoes, peeled and coarsely chopped. - 8 Garlic cloves, thinly sliced - 1 Cup chopped fresh flat-leaf parsley - 20 Fresh basil leaves, torn in half - 1 cup plus 2 tbsp extra-virgin olive oil - 1 eggplant, cut into 1-inch cubes - 1 large onions, quartered and thinly sliced lengthwise - 3 assorted bell peppers, cored, seeded, and cut into 1-inch cubes - 4 medium zucchini, quartered and cut into 3/4 inch pieces

Instructions

Usually a vegetable only stew but I like to add grilled sliced Italian sausages to it in the end. 1. In a large pot simmer tomatoes, garlic, parsley, basil, and 1/3 cup of oil for approx. 30 minutes. 2. While sauce is simmering, toss eggplant with 1/2 tsp salt and let stand in colander for 30 minutes. 3. Saute each remaining vegetable separately with 3 tbsp oil each for 10 to 12 minutes each. Ending with eggplant. 4. Add vegetables, remaining oil, approx 1 tsp salt, and 1 tsp of pepper to tomato sauce and simmer, covered, stirring occasionally, until vegetables are tender (approx 1 hr)