

## Ratatouille

Chef William Merelle

Serves 6

1 oz olive oil  
4 cloves garlic, crushed and minced  
1 large onion, quartered and thinly sliced  
1 small eggplant, cubed  
2 green bell peppers, diced  
6 large tomatoes, very ripe, finely chopped  
4 cups tomato juice  
3 zucchini, cut into 1-inch dice  
1 bay leaf  
5 stems of oregano  
5 stems of thyme  
1 stem of rosemary  
1 tbsp of harissa paste  
Salt and Pepper

### Preparation:

In a large saucepan or a stock pot, heat olive oil over medium heat. Add onions and bay leaf, add all the chopped herbs and cook, stirring often, until softened, about 6 minutes. Add chopped garlic, stir and cook for 2 minutes. Add peppers and stir to combine. Cover and cook for 10 minutes, stirring occasionally to keep from sticking.

Add eggplant, mix well, cook for 5 minutes. Add tomatoes and mix well. Cover and cook over low heat about 15 minutes. Add zucchini, tomato juice, Harissa paste, salt, and pepper and cook for 20 minutes until vegetables are tender but not too soft.

Bon Appetit