

# Greek Ratatouille



**GREATER  
CHICAGO**  
- FOOD -  
DEPOSITORY.

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**Serves:** 6

**Prep:** 15 minutes | **Cook:** 90 minutes

## INGREDIENTS

- 4 medium potatoes, diced
- 1 cup tomatoes, diced
- 3 eggplants, diced
- 4 zucchini, diced
- 2 onions, diced
- 2 bell peppers, sliced (optional)
- 3 cloves garlic, minced
- 1/2 cup of olive oil
- About a cup of water
- Fresh or dried herbs to taste (like chives, rosemary, dill, oregano)

## DIRECTIONS

1. Preheat oven to 350° F.
2. Cut potatoes, eggplant, and zucchini. Cut the onion and peppers. Pour all the vegetables in a large bowl. Add herbs. Mix.
3. Add 1/2 cup olive oil and mix. Add salt and pepper to taste. Mix more.
4. Transfer the vegetables to a large shallow pan to fit all the vegetables in one layer.
5. Pour in a corner of the pan about 3/4 cup water and tilt the pan so that it spreads, but don't pour it over the vegetables. Cover with aluminum foil and roast for about an hour.
6. When ready, remove the foil and roast for another 1/2 hour until the potatoes start turning golden brown. Let it cool and serve with bread.



## Nutrition Information

*Serving size: 1/6 of recipe*

<b>Calories</b>	<b>265</b>
<b>Total fat</b>	<b>8 g</b>
Saturated fat	4 g
<b>Cholesterol</b>	<b>13 mg</b>
<b>Sodium</b>	<b>58 mg</b>
<b>Carbohydrates</b>	<b>32 g</b>
Fiber	5 g
Sugars	4 g
<b>Protein</b>	<b>15 g</b>

Recipe source: Adapted from  
olivetomato.com