

Ratatouille

Makes 6-8 servings

Ingredients:

- 1 medium eggplant
- 1 large zucchini
- 2 large tomatoes
- 2 cloves garlic, minced
- ½ cup grated parmesan cheese
- 3 tbsp olive oil
- 1 handful fresh basil
- salt

Directions:

- Pre-heat the oven to 450 degrees F.
- Slice eggplant, zucchini and tomatoes into.
- Arrange the zucchini, eggplant, and tomatoes in a large foil-lined and greased baking dish.
- Drizzle with olive oil and sprinkle with salt and minced garlic.
- Roast the vegetables in the oven for 25 minutes.
- Remove the vegetables from the oven and top with parmesan cheese generously. Put back into the oven for 2-3 minutes.
- Chop or tear the fresh basil leaves.
- Remove the vegetables from the oven and transfer into the serving bowl. Add the basil.
- Let it cool down and enjoy!

How your little chef can help:

- Washing veggies
- Practicing slicing and chopping veggies using kid-safe knife, and practicing safe cutting techniques
- Measuring ingredients
- Sprinkling
- Tearing the basil leaves
- Sprinkling parmesan cheese
- Decorating serving dish basil leaves



Did you know?

Ratatouille is a traditional French Provençal stewed vegetable dish, originating in Nice, France

Note: Make sure oven and sharp objects in the kitchen are always handled by the adult.