



Olive on Tap Fall Ratatouille

Enjoy autumn's bounty in this satisfying vegetable side dish!

INGREDIENTS: 1 eggplant, cut into 1/2-inch chunks * 1 onion, cut into 1/2-inch chunks * 1 zucchini, cut into 1/2-inch chunks
1 red pepper, cut into strips * 2 Tbsp. **Olive on Tap Tuscany Olive Oil**
1 can 19oz no-salt-added stewed tomatoes, undrained * 1/4 cup Parmesan Light Grated Cheese * 1/4 cup Part Skim Mozzarella Cheese
2 tsp **Olive on Tap Sicilian Bread Dipping Seasoning Blend**

Cook first 5 ingredients in large ovenproof skillet on medium heat 5 min. or until crisp-tender, stirring frequently. Stir in tomatoes; cook 15 min., stirring occasionally. Top with cheeses. Heat oven to 350. Bake vegetable mixture 15 min. or until golden brown.

When buying eggplant, look for one that is firm to the touch.

If you don't have an ovenproof skillet, cover the handle of a regular skillet with several layers of foil before placing in the oven.