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RATATOUILLE

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Ratatouille

serves 4-6 as a side or accompaniment

Marjoram Verde

- 2 tbsp finely chopped parsley
- 2 tbsp chopped marjoram
- 1 tbsp finely minced shallots
- 1/2 tbsp finely chopped roasted garlic
- 1/2 tsp dried chili flakes
- 1/2 cup extra virgin olive oil

Combine all ingredients in a bowl and stir together. Reserve at room temperature

Ratatouille Ingredients

- 2 cups 1/4" dice zucchini
- 2 cups 1/4" dice yellow squash
- 2 cups 1/4" dice eggplants, peeled, salted, and drained
- 1 cup 1/4" dice roasted red pepper
- 1 cup tomato sauce
- 1/2 cup marjoram verde (recipe to follow)
- 12 ea slow roasted cherry tomatoes

Method

1. Mix the zucchini and squash together then saute on high heat in canola oil until just barely cooked, not longer than 1 minute
2. Combine the cooked squash, eggplant, diced peppers, and tomato sauce and bring to a slight simmer, season with salt to taste
3. Spoon the ratatouille into the serving dish of your choice and garnish with the roasted cherry tomatoes and marjoram verde