

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Ratatouille (pronounced Ra-ta-tooey)

Ingredients:

1 medium eggplant

1 small zucchini

1 medium onion, chopped

1 Tablespoon vegetable oil

1 (16-ounce) jar salsa (2 cups)

1 Tablespoon grated parmesan cheese

½ teaspoon black pepper

Makes 5 servings - 32% calories from fat

Nutrition Serving Size 1 1 Servings Per Co	/2 cu	ips .	ac	ts
Amount Per Serving				
Calories 100	Cal	ories f	rom F	at 30
		9	6 Daily	Value'
Total Fat 3.5g				5%
Saturated Fat 0.5g				3%
Trans Fat 0g				
Cholesterol 0m	g			0%
Sodium 520mg				22%
Total Carbohyd	rate	15g		5%
Dietary Fiber 5g				20%
Sugars 8g	- 0			
Protein 3g				
r rotelli og				
Vitamin A 15%	٠	Vitami	in C 4	0%
Calcium 6%	•	Iron 4	%	
*Percent Daily Values diet. Your daily values depending on your cal Cald	may b	e higher	or law	
Saturated Fat Les Cholesterol Les Sodium Les Total Carbohydrate Dietary Fiber Calories per gram:	s than s than s than s than	65g 20g 300mg 2,400g 300g 25g	80 25 g 30 mg 2,	lg ig 10 mg 400mg '5g

Instructions:

- 1. Wash eggplant and zucchini. Cut them into $\frac{3}{4}$ inch cubes.
- 2. Heat oil in skillet. Add eggplant, zucchini, and onion, sauté over medium heat for about 10 minutes or until vegetables are soft.
- 3. Pour in salsa, stir, and simmer covered over low heat for about 10 minutes.
- 4. Sprinkle with cheese and pepper. Serve.

Serving Suggestion:

• Serve over cooked pasta or rice.



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