

## Slow Cooker Ratatouille

By: <http://www.tasteofhome.com/recipes/slow-cooker-ratatouille>

### Ingredients:

- 1 large eggplant, peeled and cut into 1" cubes
- 2 teaspoon salt, divided
- 3 medium tomatoes, chopped
- 3 medium zucchini, halved lengthwise and sliced
- 2 medium onions, chopped
- 1 large green pepper, chopped
- 1 large sweet yellow pepper, chopped
- 1 can (6 ounces) pitted ripe olives, drained and chopped (optional)
- 1 can (6 ounces) tomato paste
- 1/2 cup minced fresh basil (or 1 tablespoon dried basil)
- 2 garlic cloves, minced
- 1/2 teaspoon pepper
- 2 tablespoons olive oil



### Directions:

1. Place eggplant in a colander over a bowl; sprinkle with 1 teaspoon salt and toss.
2. Let eggplant stand for 30 minutes.
3. After the eggplant is standing for 30 minutes, rinse eggplant and drain excess water.
4. Transfer to a 5 quart slow cooker coated with cooking spray.
5. Stir in tomatoes, zucchini, onions, green and yellow peppers, olives, tomato paste, basil, garlic, pepper and remaining salt.
6. Drizzle with oil.
7. Cover and cook on HIGH for 3-4 hours (or LOW 6-8 hours) or until vegetables are tender.

Cooker: Medium to large round or oval

Setting and Cook Time: HIGH 3-4 hours or LOW 6-8 hours

Serving: 10 Servings

### Notes:

If you would like to add protein to the dish, bake or place chicken breasts in a different slow cooker. Or, make quinoa as a side dish or server on top of pasta.

This is a very large serving. You can 1/2 the recipe or refrigerate uneaten portions and serve later in the week. Eat any uneaten refrigerated portions no more than 2 days.

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