



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...



**HARRIS FARM**  
**IMPERFECT PICKS**

# IMPERFECT RATATOUILLE



PREP  
**15 min**



COOK  
**40 min**



SERVES  
**4**

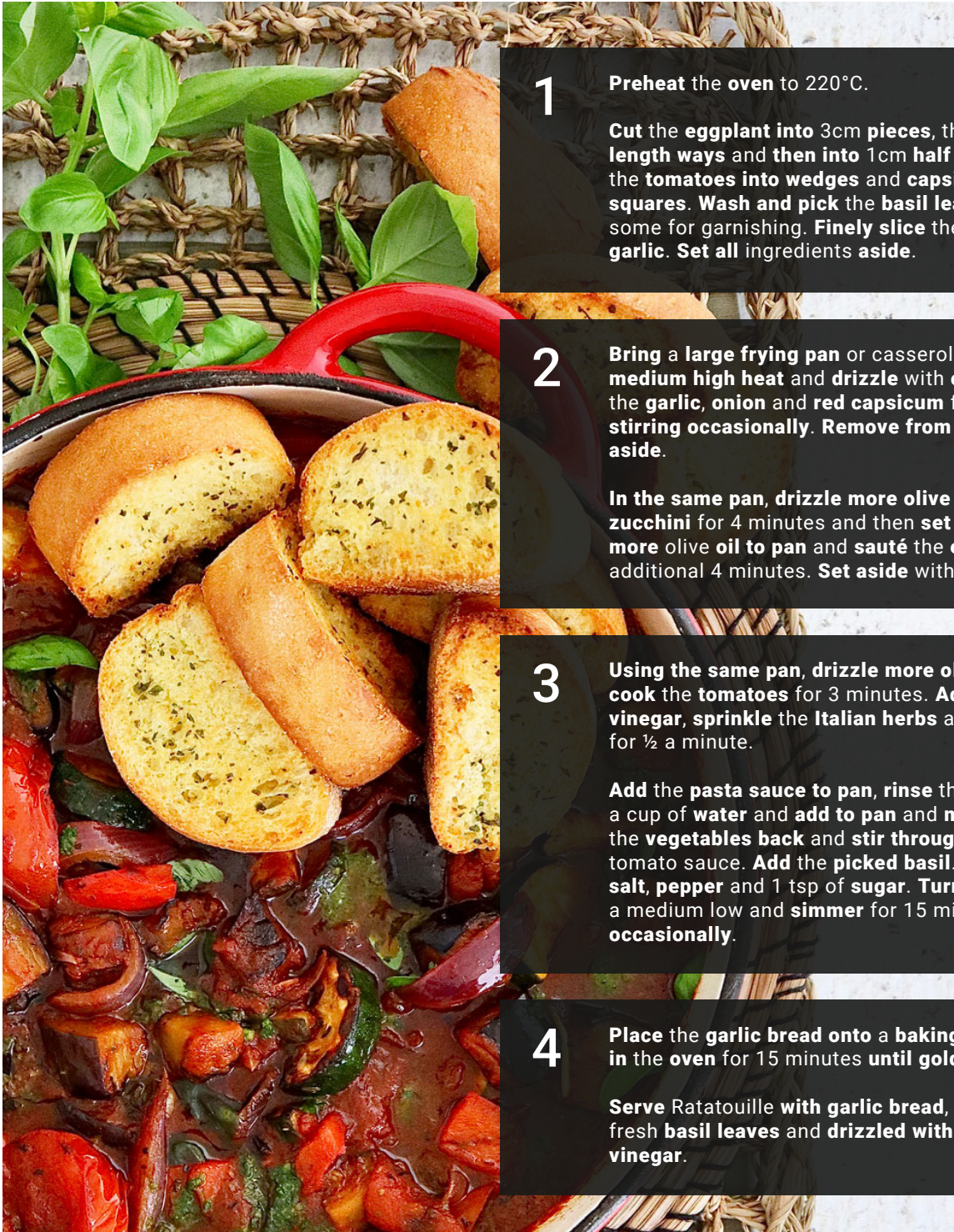
## INGREDIENTS:

- > 1 Imperfect Eggplant
- > 2 Imperfect Zucchini
- > 3 Imperfect Tomatoes
- > 1 Red Onion
- > 3 Garlic Cloves
- > 1 Red Capsicum
- > 500g Tomato Onion Pasta Sauce
- > 1 Tbsp Italian Herbs
- > ½ Bunch Basil
- > 1 Garlic Bread

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 1½ Tbsp Balsamic Vinegar
- > 1 tsp Sugar

# METHOD – GET COOKING!



1

**Preheat the oven to 220°C.**

**Cut the eggplant into 3cm pieces, the zucchini half length ways and then into 1cm half moons. Cut the tomatoes into wedges and capsicum into 3cm squares. Wash and pick the basil leaves, reserving some for garnishing. Finely slice the onion and garlic. Set all ingredients aside.**

2

**Bring a large frying pan or casserole dish to medium high heat and drizzle with olive oil. Sauté the garlic, onion and red capsicum for 5 minutes, stirring occasionally. Remove from the pan and set aside.**

**In the same pan, drizzle more olive oil, sauté the zucchini for 4 minutes and then set aside. Add more olive oil to pan and sauté the eggplant for an additional 4 minutes. Set aside with all veggies.**

3

**Using the same pan, drizzle more olive oil and cook the tomatoes for 3 minutes. Add the balsamic vinegar, sprinkle the Italian herbs and cook further for ½ a minute.**

**Add the pasta sauce to pan, rinse the jar with ½ a cup of water and add to pan and mix well. Add the vegetables back and stir throughout with the tomato sauce. Add the picked basil. Season with salt, pepper and 1 tsp of sugar. Turn down heat to a medium low and simmer for 15 minutes, stirring occasionally.**

4

**Place the garlic bread onto a baking tray and cook in the oven for 15 minutes until golden and crispy.**

**Serve Ratatouille with garlic bread, topped with fresh basil leaves and drizzled with balsamic vinegar.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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