



2 tsp. **Garlic & Herb Spread Mix** (dry)
1 to 2 Tbsp. vegetable oil
1 stalk celery, chopped
4 zucchini, cut into 1/2" slices
2 green peppers, chopped
1/4 cup onion, chopped
1 eggplant, unpeeled, cubed
1 (14-1/2 oz. each) cans diced tomatoes
1 cup artichoke hearts, quartered (*optional*)
Heat oil in a large fry pan. Add chopped onions and sauté for 2 minutes. Add celery and eggplant. Stir-fry for 3 to 4 minutes. Add green peppers, tomatoes, **Garlic & Herb Spread Mix**, and artichoke hearts. Cover and simmer 30 minutes. Uncover and cook an additional few minutes to evaporate excess liquids, if necessary. Serve hot or chill overnight. Serve with cooked pasta.

Garlic & Herb Ratatouille



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