

## Eggplant & Zucchini Ratatouille

Description:

Serving Size: 4 KG

Categories: Vegetable Sides

<b>Cost Per Kilo</b>
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\$ 2.13
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<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/2/2012	CR



Amount	Measure	Ingredient	Preparation Method	Product No.
0.500	lt	Olive oil		20-100001607
0.600	kg	Eggplant	medium dice	20-100000815
0.600	kg	Zucchini, green	medium dice	20-100000851
0.600	kg	Zucchini, yellow	medium dice	20-100000858
0.500	kg	Red bell pepper	medium dice	20-100000841
0.500	kg	Green bell pepper	medium dice	20-100000840
0.500	kg	Yellow bell pepper	medium dice	20-100000842
0.300	kg	Shallots	minced	20-100000864
0.025	kg	Garlic	minced	20-100000869
0.150	kg	Tomato paste		20-100001217
0.500	kg	Tomato concasse	see recipe medium dice	50-100000103
0.100	kg	Salt		20-100001323
0.025	kg	Pepper		20-100001295

### Method of Preparation:

- Heat some olive oil in a pan. Quickly sauté the eggplant and remove to another pan.
- Follow the same procedure for the zucchini and bell peppers adding them to the eggplant
- Using the same pan, sweat (cook without color) the shallots and garlic in olive oil
- Add the tomato paste
- Add the tomato concasse then the rest of the sautéed vegetables
- Season to taste