Ratatouille

Type: Main  Serves: 30 Tastes  Recipe source: SAKG

Fresh from the garden: Capsicum, zucchini, tomatoes, eggplants, lemon, garlic, onion.

**EQUIPMENT:**
- Measuring scales
- Measuring spoons
- Bowls
- Juicer
- Tea towel
- Serving dish
- Chopping board
- Large knife
- Baking dish

**INGREDIENTS:**
- 1 medium capsicum
- 4 zucchinis
- 600g tomatoes
- 6-8 small eggplants
- 1 red onion
- 3 garlic cloves
- 1 lemon
- 2 teaspoons dried oregano
- 3 tablespoons olive oil
- ½ teaspoon pepper
- 3 teaspoons salt

**What to do:**

1. Preheat oven to 220 degrees celcius.
2. Cut the capsicum in half lengthways and remove the pith and seeds.
3. Cut it again so it is in quarters. Flatten the capsicum with the palm of your hand to make it easier to chop. Cut into chunks and place in the baking dish.
4. Cut the zucchini into chunks too. Quarter the tomatoes and add them to the baking dish.
5. Peel the onion and cut into eighths. Squash, peel and chop the garlic cloves and add them to the baking dish.
6. Juice the lemon. Drizzle olive oil over the vegetables, along with half the lemon juice, oregano, salt and pepper.
7. Bake for 45 minutes. You can use the rest of the lemon juice to sprinkle over before serving.