

Recipe adapted from bhg.com



Slow Cooker Ratatouille

1 eggplant, cubed
1 zucchini, cubed
2 tomatoes, diced
1 red pepper, diced
1 onion, diced
2-3 cloves garlic, minced
8 oz. can tomato sauce
1/2 T oregano
1/2 T herbs de Provence
Salt and pepper to taste

Toss all the above listed ingredients into a slow cooker. Cook on low heat for 4-1/2 to 5 hours or on high heat for 2 to 2-1/2 hours.

Serve as a stew, over an omelet, rice or pasta.