



Ratatouille PROVENÇALE



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A TASTE OF PROVENCE — — — — —

Ratatouille is one of the iconic vegetable dishes from Provence. Herbs, fresh vegetables, and olive oil come together in a warm, rustic dish full of Mediterranean flavor. ♥

HERBS IN THIS RECIPE

(thyme, basil, rosemary)

These classic French herbs bring warmth, fragrance, and depth to this timeless dish.



THYME



BASIL



ROSEMARY



INGREDIENTS

- ♥ Eggplant
- ♥ Zucchini
- ♥ Tomatoes
- ♥ Bell peppers
- ♥ Onion
- ♥ Garlic
- ♥ Olive oil
- ♥ Fresh herbs (thyme, basil, rosemary)



DIRECTIONS

- 1 Cut all vegetables into even chunks.
- 2 Heat olive oil in a large pot over medium heat. Add onion and garlic; sauté until soft and fragrant.
- 3 Add eggplant, zucchini, bell peppers, and tomatoes. Stir in herbs.
- 4 Reduce heat and simmer gently until vegetables are tender and flavors are well blended, about 30–40 minutes.
- 5 Serve warm with crusty bread.

Chef's Tip ♥

The flavors deepen beautifully as it simmers—perfect for making ahead!



Ratatouille is best served warm with crusty bread and good company! ♥



PERFECT WITH:



CRUSTY BREAD



GARLIC BREAD



PARMESAN CHEESE



GREEN SALAD



RED WINE



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