

## Classic French Ratatouille - A Provençal Vegetable Masterpiece

1 yellow bell pepper, chopped



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

- 1 medium eggplant, diced
- 2 zucchinis, sliced
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 large yellow onion, diced
- 4 garlic cloves, minced
- 4 medium ripe tomatoes, chopped
- 3 tablespoons olive oil
- 1 teaspoon dried thyme
- 1 teaspoon herbes de Provence
- Salt and pepper, to taste
- Fresh basil, for garnish

### DIRECTIONS

1. Heat 1 tablespoon olive oil in a large skillet. Sautø eggplant until lightly browned, about 6 minutes. Remove and set aside.
2. Add another tablespoon of oil. Sautø zucchini and peppers until just tender, 5-6 minutes. Remove and set aside.
3. Add remaining oil and cook onion until translucent. Add garlic and cook 30 seconds more.
4. Add tomatoes, thyme, and herbes de : Provence. Simmer 10 minutes until slightly thickened.
5. Return all vegetables to the pan. Stir gently, season with salt and pepper, and simmer uncovered for 20 minutes.
6. Garnish with fresh basil and serve warm or at room temperature.

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