



Serving Size: 2

Tasti-Touille

Ingredients

- 1 large eggplant, cut into chunks
- 2-3 summer squash, cut into chunks
- 1 medium yellow bell pepper, cored, seeded, & cut into large chunks
- 1/2 medium yellow onion, sliced
- 4 medium garlic cloves, finely chopped
- 3 Tasti-Lee tomatoes, cut into wedges
- 3 Tbsp. olive oil
- Freshly ground black pepper
- Sea salt

Directions

1. Heat a large frying pan over high heat for 3 to 4 minutes.
2. Drizzle 1 Tbsp. of olive oil around the perimeter of the pan.
3. Add eggplant to pan & season generously with salt & pepper.
4. Cook eggplant, stir occasionally until tender & browned, about 5 minutes. Transfer to a bowl & set aside.
5. Drizzle 1 Tbsp. olive oil around the perimeter of the pan again.
6. Add the squash & season with salt & pepper. Cook, stirring occasionally until tender, about 5 minutes. Transfer to the bowl with the eggplant & set aside.
7. Reduce the heat to medium & add 1 Tbsp. more of olive oil. Add bell pepper & garlic. Cook, stirring occasionally, until softened, about 5 minutes.
8. Add Tasti-Lee tomatoes. Cook until they begin to soften & release their juices, about 4 minutes.
9. Mix eggplant & squash into pan, & cook until heated, about 2 minutes.
10. Season with salt & pepper to taste.