

Ratatouille



FOODSERVICE



SERVING SIZE: 12

Ingredients

- 4 fluid ounces Water
- 1 1/2 cups Diced Onion
- 1 1/8 cup Carrot, Julienne
- 1/2 cup Celery, Sliced
- 2 tablespoons Minced Garlic
- 1 1/2 cups Red Pepper, Julienne
- 1 7/8 cups Sliced Mushrooms
- 6 cups **Furmano's Tomatoes w/Zucchini & Yellow Squash**
- 4 1/8 cups Eggplant
- 1 7/8 liquid cups Water
- 1/4 cup Chopped Parsley
- 1 tablespoon Dry Oregano
- 1 tablespoon Salt
- 1 tablespoon Basil, Dry
- 1/2 teaspoon Black Pepper
- 1/4 teaspoon Red Pepper Flakes

In This Recipe



Preparation

1. In a large pot over medium heat, add olive oil.
2. Next, add Onion, Carrot, Celery, Garlic, Red Pepper, and Mushrooms. Saute' until vegetables begin to tender.
3. Add Eggplant, Oregano, Basil, Salt, Black Pepper, and Red Pepper Flakes. Saute' for 2 minutes.
4. Then, add Furmano's Tomatoes w/Zucchini & Yellow Squash and Water. Heat to 165°
5. Top with Chopped Parsley and serve.

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