

# Ratatouille Pasta Sauce

## Ingredients

- 2 tablespoons olive oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 1 medium eggplant, diced
- 1 pint cherry tomatoes
- 2 bell peppers, cored and diced
- 1 zucchini, diced
- 1 tablespoon herbs de Provence
- 1/2 teaspoon salt & pepper (or to taste)
- 1 15oz can of marinara sauce



## Directions

1. In a large pot, warm 2 tablespoons extra virgin olive oil over medium heat. Add the onion and cook for 2 minutes, until translucent.
2. Next add the garlic, eggplant, bell peppers, tomatoes, zucchini, herbs de Provence, and salt & pepper. Stir to combine then cover and cook for 10 to 15 minutes, until vegetables are tender and tomatoes have burst open. Remove from heat and set aside to cool slightly.
3. Meanwhile, bring a separate pot of salted water to a boil and cook pasta as directed.
4. Once cooked vegetables are cooled down a bit, transfer them to a food processor or a blender, add marinara sauce, and blend until a thick sauce forms. It's up to you how chunky you would like to leave it. Transfer back to the pot and keep warm over low heat.
5. Strain cooked pasta and divide into separate bowls. Top with ratatouille sauce. Serve warm and enjoy!