

## Ratatouille with Rice

Serves 4-5

### Ingredients

**225g long grain basmati Rice**

#### **For the ratatouille**

2 tbsp olive oil  
2 onions, chopped  
2 cloves of garlic  
3 red peppers, deseeded and chopped  
3 Orange or yellow peppers, deseeded and chopped  
1 aubergine, cut into cubes  
1 courgette, cut into cubes  
1 tin of chopped plum tomatoes  
salt and freshly ground pepper  
handful of fresh basil leaves, shredded  
1 sprig of fresh thyme  
1 sprig of rosemary

### Method

1. Wash and chop all the vegetables. Crush the garlic with a garlic press or chop very finely.
2. Place a saucepan over a low heat and add the onion, herbs, garlic, red and yellow peppers and the tinned tomatoes. Place a tight fitting lid on and allow to cook for 15 minutes. Add a little water if the pan becomes too dry.
3. Add the courgette and continue cooking for 5 minutes with the lid on
4. Add in the aubergine and cook for another 10-15 minutes with the lid on or until all the vegetables are soft
5. Season with pepper and a little salt
6. Wash and prepare the rice and cook according to packet instructions
7. Serve ratatouille on top of the rice