



Slow Cooker Ratatouille

Serves 6

Ingredients:

- 1tbsp olive oil
- 1 red onion, chopped
- 2 garlic cloves, crushed
- 1 aubergine, diced
- 2 courgettes, diced
- 1 orange or yellow bell pepper, seeded and diced
- 2 tins of tomatoes
- 1tbsp tomato puree
- 2tsp dried oregano
- 20g fresh basil leaves
- salt and freshly ground black pepper

Method:

1. Heat the slow cooker on high for 10 minutes
2. Add olive oil, onion and garlic
3. Leave for 15 minutes, uncovered, stirring occasionally
4. Add the rest of the ingredients
5. Cover and cook on low for 6-7 hours

