

# June Recipe

## Ratatouille Ingredients:

VEGETABLES: Yellow Squash, Zucchini, Red pepper, Red Onion

## SAUCE:

- 2 tablespoons olive oil
- Roasted Red pepper
- Salt and pepper to taste
- Smoke paprika

## HERB SEASONING:

- Slice basil, minced garlic, thyme leaves
- Salt and pepper to taste
- Olive oil

## PREPARATION:

- 1- Preheat oven to 375\*
- 2- Slice the vegetables
- 3- Make the sauce: Roast the red pepper
- 4- Use the hand blender to blend the roasted red pepper ad olive oils and smoked paprika, salt and pepper
- 5- Mix basil, thyme, salt and pepper and olive oil
- 6- Aran be the vegetables in alternating slices
- 7- Cover with foil and bake for 40 minutes

Enjoy,

Jenan Afaneh