



# THE INTERNATIONAL CULINARY SCHOOLS<sup>SM</sup>

at The Art Institutes

## CREATE TOMORROW

### Ratatouli

4 servings

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Ingredients	Amounts US	Metric	Procedure
Onion, ¼ inch (.6 cm) dice	6 ounces (1 ½ cups)	168g	Preheat a 10-inch sauté pan over medium heat with enough olive oil to coat the bottom of the pan. Heat until the oil shimmers. Add the onions and cook until tender and they are just starting to color, about 5 minutes. Add a pinch of the garlic and cook 1 more minute. Transfer it to a stainless steel bowl and reserve.
Garlic, chopped	1 tablespoon		
Olive oil	2 ounces	60ml	
Green pepper, ¼ inch (.6 cm) dice	4 ounces (1 cup)	112g	Cook each of the vegetables separately (except the tomatoes) in this manner, removing them from the pan and reserving after quickly sautéing them. Cook the individual vegetables to the proper degree of doneness. (It varies for each vegetable. You want the onions very tender and just a little caramelized; the eggplant fully cooked and soft; the bell peppers, zucchini, and squash just a little tender.)
Red bell pepper; peeled, ¼ inch (.6 cm) dice	4 ounces (1 cup)	112g	
Eggplant, ¼ inch (.6 cm) dice	4 ounces (1 cup)	112g	
Zucchini, ¼ inch (.6 cm) dice	4 ounces (1 cup)	112g	
Squash, ¼ inch (.6 cm) dice	4 ounces (1 cup)	112g	
Tomatoes; peeled, seeded, ¼ inch (.6 cm) dice	12 ounces	336g	Reheat the sauté pan over medium heat with a little more olive oil. Place all the cooked vegetables back into the sauté pan and heat through, about 3 minutes. Add in the tomatoes, mix well and heat through, about 3 more minutes. Toss with the basil.
Basil; fresh, chiffonade	1 tablespoon		
Salt and fresh cracked black pepper	To taste		Adjust seasoning with salt and pepper.

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