



Ratatouille Pappardelle

Serves 1

Ingredients

- 0.1 lb bell pepper (auto-linked (score 0.92))
- 0.1 tsp black pepper
- 0.2 cup canned crushed tomato
- 0.15 lb eggplant
- 0.01 oz fresh basil (auto-linked (score 1.00))
- 0.01 oz fresh parsley (auto-linked (score 1.00))
- 1 each garlic clove (auto-linked (score 0.92))
- 1 tbsp olive oil (auto-linked (score 0.92))
- 0.12 lb pappardelle
- 0.5 oz parmesan cheese (auto-linked (score 1.00))
- 0.05 lb red onion
- 0.25 tsp salt (auto-linked (score 0.92))
- 0.15 lb zucchini (auto-linked (score 1.00))

Instructions

1. Heat olive oil in a large skillet over medium heat.
2. Add diced eggplant, zucchini, bell pepper, red onion, and minced garlic. Cook until softened.
3. Stir in crushed tomatoes, salt, and black pepper. Simmer for 10-15 minutes, until vegetables are tender.
4. Meanwhile, cook pappardelle according to package directions until al dente.
5. Drain pasta and add directly to the vegetable sauce.
6. Toss to combine, then stir in fresh basil and parsley.
7. Serve immediately, garnished with grated Parmesan cheese.