

# TheRecipeWorks - Ratatouille

## Ratatouille

Serves: 2

- 1 small eggplant
- 1 medium sized onion, chopped
- 2 cloves Garlic, minced
- 1/4 of a green bell pepper, chopped
- 1 large tomato, chopped
- 4 oz ground meat of your choice
- 1 tablespoon light olive oil
- 1 crushed bouillon cube
- 1 cup chicken broth or water
- 1/3 cup Zinfandel
- 1/3 cup light sour cream
- 1 teaspoon salt to prepare the egg plant
- 1 teaspoon sugar to cut the tomato acid
- 1/2 teaspoon pepper
- 1/2 cup shredded cheese

Peel and slice the egg plant, cut slices into small cubes, salt and let stand for about 30 minutes. Then rinse and press out as much drawn liquid as possible.

Add oil to one third of a large frying pan. Put the onion into the oil. On the second third put the ground meat and fill the last third with the egg plant. On medium heat fry about three minutes, then add the chopped tomato, bell pepper and garlic, slightly mixing all ingredients.

Let cook for about five minutes. Add chicken broth, bouillon cube and wine.

Simmer ten to fifteen minutes until the vegetables are soft, but not mushy. Use pepper to season to taste. Sprinkle cheese over the mixture and let it melt. Remove pan from heat and stir in the sour cream.