

## COURGETTE RATATOUILLE

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### Ingredients (for 6 people):

- 2 courgettes
- 2 onions
- 2 green peppers
- 1 red pepper
- 4 mature tomatoes
- 2-3 garlic cloves
- Olive oil
- 1 teaspoon of sugar
- salt



### Preparation:

Blanch the tomatoes, peel the skin and dice them.

Peel and cut the onions and the courgettes in cubes.

Clean the peppers carefully of seeds and cut in cubes or slices.

Sauté at moderate heat the onions & the garlic in a pot with a little oil for a few minutes.

Add the peppers and keep cooking for 5 minutes more.

Add the courgettes, being careful not to burn the onions and then add the tomato.

Leave to cook for about 15 minutes more, until the tomato is done and it reduces its juice.

Add the sugar and the salt, bring it to boil and take off the stove.