



RATATOUILLE SUR DU PAIN GRILLÉ

SERVES 2



RATATOUILLE SUR DU PAIN GRILLÉ

Ingredients

- 1 onion, peeled and sliced
- 3 cloves of garlic, peeled and sliced
- ½ jar of roasted red peppers, chopped
- 2 tsp oil
- 2 tsp white vinegar
- 1 aubergine, sliced
- 1 courgette, sliced
- 1 tin of chopped tomatoes
- 2 tsp mixed dried herbs
- 4 slices of bread
- Salt and pepper



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Recipe

- 1 | Heat the oil in a saucepan on a high heat.
- 2 | Add the garlic and onions and fry until the start to turn translucent.
- 3 | Add the peppers, aubergine, courgettes, vinegar, mixed herbs and tomatoes.
- 4 | Turn the heat down to low, and cook for 30 mins.
- 5 | Stirring regularly. Season with salt and pepper.
- 6 | Lightly toast the bread then serve.



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Cost

Onion - 10p

Garlic - 15p

Peppers - £1.45

Oil - 2p

Vinegar - 3p

Aubergine - 70p

Cougette - 40p

Tomatoes - 28p

Mixed Herbs - 10p

Bread - 8p

TOTAL - £3.31

