

Crock Pot Ratatouille

In the Pixar movie by this name, the character Linguini says “Ratatouille. It’s like a stew, right? Why do they call it that? If you’re gonna name a food, you should give it a name that sounds delicious. Ratatouille doesn’t sound delicious. It sounds like “rat” and “patootie.” Rat-patootie, which does not sound delicious. ” But with Remy’s help, Linguini learned to cook, to enjoy it and to share great delicious dishes to others.

In our house, this movie is a favorite because it also teaches lots of great lessons. For example: we shouldn’t judge others based on their families or where they came from, you should pursue your interests with passion and dedication, you shouldn’t steal from others, in order to have great success we all need to work together and there will always be people to criticize, but even more people we can make happy.

This recipe is easy to make, maybe even for a movie night with your friends or family. Enjoy and remember “anyone can cook!”

1 medium eggplant, peeled and cubed
2-3 zucchini, sliced $\frac{1}{2}$ inch thick
2-3 yellow squash, sliced $\frac{1}{2}$ inch thick
1 medium onion, sliced into strips
2 cans diced tomatoes, NOT drained
2-3 cloves chopped garlic
Salt and pepper
Parmesan cheese

Sauté onion and garlic in a little bit of olive oil, just until onion is soft. Put eggplant, zucchini and squash in crockpot. Add onion and garlic on top, then both cans of diced tomatoes. Add salt and pepper to your liking. Cook on high for 3-4 hours.

Serve on top of egg noodles. Top with a bit of fresh parmesan cheese. Enjoy!