Ratatouille

**Ingredients:**

1 (6 oz) can tomato paste

1/3 of an onion, chopped

4 cloves garlic

1 tablespoon olive oil

¾ water

1 small eggplant, thinly sliced (we may use potato if eggplant is not available)

1 zucchini, thinly sliced

1 yellow squash, thinly sliced

1 red bell pepper, cored and thinly sliced

1 yellow bell pepper, cored and thinly sliced

3 tablespoons olive oil, or to taste

1 teaspoon thyme, or to taste

Salt and pepper to taste

Cheese for topping (optional)

**Directions:**

1. Spread tomato paste into the bottom of a square foil baking pan.
2. Sprinkle with the onion and garlic.
3. Stir in 1 tablespoon of olive oil and water until thoroughly combined.
4. Season with salt and pepper.
5. Arrange alternating slices of vegetables starting at the outer edge of the dish and working concentrically toward the center.
6. Overlap the slices a little to display the colors.
7. Drizzle the vegetables with the remaining 3 tablespoons of olive oil and season with salt and pepper.
8. Sprinkle with thyme.
9. Cover vegetables with a piece of parchment paper cut to fit inside.
10. Cover your dish with plastic wrap and label. Put in the refrigerator until tomorrow.

Day 2:

1. Preheat oven to 375 degrees.
2. Bake until the vegetables are roasted and tender, about 45 minutes.
3. Sprinkle with cheese and serve.