

## Easy Ratatouille

- 1/3 cup olive oil
- 5 cloves garlic, smashed
- 1 onion, sliced
- 1 dried bay leaf
- 1/4 teaspoon dried oregano
- 1/4 teaspoon dried thyme, crumbled
- 3/4 pound eggplant, cut into 1-inch pieces (about 3 cups)
- 1 small zucchini, scrubbed, quartered lengthwise, and cut into 1-inch pieces
- 1 red bell pepper, cut into 1-inch pieces
- 1 yellow bell pepper, cut into 1-inch pieces
- 3/4 pound diced tomatoes
- Kosher salt and freshly ground black pepper

Heat the oil in a large saucepan over medium heat. Add the garlic, onion, bay leaf, oregano, tarragon, thyme, savory, fennel seeds and ground coriander and cook, stirring, until soft and fragrant.

Add the eggplant and cook, stirring occasionally, until soft, about 8 minutes. Add the zucchini, bell peppers, and tomatoes and cook, stirring occasionally, until tender, about 7 minutes. Season with salt and pepper, to taste.

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