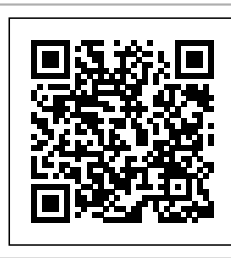




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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 1 medium Red bell Pepper, halved, seeded and cut into bite size pieces

__ 2 large Tomatoes, cored and cut into small pieces

__ 1 large Potato, peeled and cut into bite size pieces

__ 1 medium Eggplant, cut into bite size pieces

__ 1 medium Onion, diced

__ 2 cloves of Garlic, mined

__ 1 tbsp of Tomato Paste

__ ¼ cup of Water

__ 1 tbsp of Olive Oil

__ Salt and Pepper to taste

__ Fresh Basil

__ Day old Italian Bread cut into bite size pieces.

1) In a large pot preheat the olive oil over medium high heat. Add the first 6 ingredients, season with salt and pepper to taste and sauté for about 5 to 7 minutes or until the veggies start to brown and brake down.

2) Add the water and tomato paste, cover and reduce the heat to medium. Cook for about 25 minutes or until the veggies are cooked.

3) For the last 2 or 3 minutes of cooking, remove the lid. Add basil and adjust seasoning to your taste.

4) Serve over chunks of day old Italian bread for a great vegetarian supper that everybody will love!

