

Ratatouille Salad

by Margaret Fulton

6 tablespoons Olive oil
1 small Eggplant, sliced
250g (8oz) Zucchini, sliced
1 Green Pepper, cored, seeded and sliced
2 cloves Garlic, crushed
Salt and Pepper
4 Tomatoes, skinned and sliced

Heat half the oil in a frying pan, add the eggplant and fry on both sides until light golden brown, adding more oil if necessary. Place in a salad bowl.

Add the remaining oil to the pan and fry the zucchini and pepper for 8 to 10 minutes, stirring occasionally, until softened. Add the garlic, and salt and pepper to taste and fry for 2 minutes. Add to the eggplant with the tomatoes and toss thoroughly. Cool before serving.

Serves 4 to 6.