We are ready......

**Ratatouille and mozzarella**

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**Suggested portion**

**Size for recipe**

1-2 years – 40g ratatouille and 15g mozzarella

3-4 years – 60g ratatouille and 15g mozzarella

**Ingredients – Serves 5**

**Onion, peeled** 30g (½ small)

**Garlic, peeled** ½ clove

**Mushrooms** 30g (3 mushrooms)

**Courgette** 50g (½ medium)

**Canned tomatoes, chopped** 200g (1 x 200g can)

**Dried oregano** ¼ teaspoon

**Dried thyme** ¼ teaspoon

**Water** 50ml

**Mozzarella** 75g

**Method**

1. Chop the onion, garlic, mushrooms and courgette.

2. Put the onion, garlic, mushrooms, courgettes, canned tomatoes, oregano, thyme and water into a large saucepan, bring to the boil and then simmer until all the vegetables are cooked approximately 30 minutes).

3. Grate the mozzarella, and serve with ratatouille and a jacket potato.