

We are ready.....

Ratatouille and mozzarella



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 ($\frac{1}{2}$ small)
Garlic, peeled	$\frac{1}{2}$ clove
Mushrooms	30g (3 mushrooms)
Courgette	50g ($\frac{1}{2}$ medium)
Canned tomatoes, chopped	200g (1 x 200g can)
Dried oregano	$\frac{1}{4}$ teaspoon
Dried thyme	$\frac{1}{4}$ 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.