

Crockpot Ratatouille



Ingredients

¼ cup Olive Oil
2 oz White Wine
¼ cup Cider Vinegar or Red Wine Vinegar
3 cloves Garlic, minced
1 large Onion, diced
2 cups fresh Eggplant, cubed
2 cups Summer Squash sliced
1 ½ cups Zucchini, sliced
1 tbsp Granulated Sugar
¼ cup Green Peppers, cut into strips
¼ cup Red Peppers, cut into strips
1 large whole Red Ripe Tomato, cubed
¼ cup Parmesan Cheese, grated
Salt and Pepper to taste

Directions

Dump all in Crock-pot. Cook on Low for 5 hours. Turn to Warm for another 2 hours.

Number of Servings: 6

Nutrition Info

- **Calories:** 157.0
- **Fat:** 10.6g
- **Carbohydrates:** 12.3g
- **Protein:** 3.6g

Recipe submitted by SparkPeople user CHIKAPATEL.