**Ratatouille**  
*Serves 12*  

**Ingredients:**  
- 3 Tablespoons olive oil  
- 1 onion, diced  
- 3 garlic cloves, minced  
- 3 Tablespoons tomato paste  
- 1 eggplant, cut into ½-inch dice  
- 2 zucchini, quartered and cut into ¼-inch slices  
- 2 yellow squash, quartered and cut into ¼-inch slices  
- 1 red pepper, diced  
- 2 teaspoons salt  
- 1 teaspoon oregano  
- 2 teaspoons paprika  
- 1 teaspoon thyme  
- Pinch red pepper flakes  
- 1 – 28 ounce cans whole peeled tomatoes  
- 1 cup water  
- 1 bunch fresh basil leaves, torn  
- 1 Tablespoon red wine vinegar  
- Grated Parmesan cheese, to garnish  

**Instructions:**  
1. Heat a large, high-sided skillet to medium low and add olive oil. When it starts to shimmer, add in onion and garlic and stir to sauté.  
2. When the onion begins to turn translucent, turn the heat to low and stir in the tomato paste. Continue stirring to brown the tomato paste and build flavor for about 5 minutes.  
3. Add eggplant, zucchini, yellow squash, and red pepper and stir to combine. Add salt, oregano, paprika, thyme, and red pepper flakes (more, if more spice is desired) and cook over low heat for about 5 minutes.  
4. In a bowl with high sides, empty the canned tomatoes and breaking into smaller pieces by crushing with your hands. Leave the tomatoes chunky, if preferred.  
5. Add hand-crushed tomatoes and water to the skillet and simmer on low for about 15 to 20 minutes, stirring frequently. Test the eggplant to ensure it’s cooked through and taste and season, if needed.  

**Garlic Toast**  
*Ingredients:*  
- 1 baguette or crusty bread, cut into ½ inch pieces  
- ½ cup olive oil  
- 3 garlic cloves, grated  
- ½ teaspoon oregano and/or thyme  
- 2 Tablespoons grated Parmesan cheese  
- ¼ teaspoon pepper  

**Instructions:**  
1. Combine olive oil, grated garlic, oregano and/or thyme, Parmesan cheese, and pepper in a small bowl.  
2. Heat a griddle or frying pan to medium high heat and dip a piece of bread into the oil mixture. Place bread on griddle oil side down and toast until golden.  
3. Continue until all bread is toasted, stirring mixture in between dips.  
4. If desired, dip and griddle the other side. Enjoy!