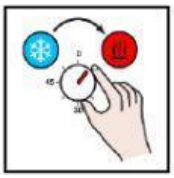


RATATOUILLE


CUT


ADD


HEAT


MIX


COVER


COOK

Ingredients:

- 2 aubergines
- 4 small courgettes
- 2 red peppers
- 4 tomatoes
- 4 tsp olive oil
- 2 onions
- 2 garlic
- ½ tsp sugar
- salt and black pepper
- Basil



Steps:

1. Cut the ingredients into quarters, and then cut the quarters into slices.
2. Heat the oil in a casserole and add the onions. Cook for 8-10 minutes.
3. Add the aubergines and courgettes and cook for 2-3 minutes.
4. Add the peppers, garlic, sugar, some salt, pepper, and the basil and mix well. Cover and cook for 20 minutes.
5. Add the tomatoes to the pan and cook for 10 minutes.



Reorder the steps to prepare the recipe:

- Heat the oil and add the onions.
- Add the rest of ingredients and mix well
- Add the aubergine and courgettes.
- Cut the ingredients
- Add the tomatoes and cook for 10 minutes

Mª LUISA CORTÉS ESCORIHUELA

LIVEWORKSHEETS