

# Shrimp Ratatouille



## **INGREDIENTS**

1 lb. eggplant  
¼ lb. zucchini  
1 med green pepper  
1 med onion, chopped  
3 med cloves of garlic, crushed  
1 can (1 lb.) whole tomatoes  
1 tsp salt  
½ tsp crushed basil leaves  
½ tsp crushed red pepper flakes  
1/8 tsp freshly ground pepper  
1 tsp red wine vinegar  
1 lb shrimp, peeled and deveined  
2 tbsps tomato purée

## **DIRECTIONS**

Cut eggplant, zucchini and pepper into cubes. In large skillet, sauté cubed vegetables, onion and garlic for 5 minutes. Stir in tomato, salt, basil, pepper flakes, tomato purée and vinegar, breaking tomatoes up with a spoon. Cover and simmer for 20 minutes, stirring occasionally. Stir in shrimp. Cover again and cook 4 minutes or until shrimp turns pink.