



RATATOUILLE MARINARA MOZZARELLA STICKS



A vegetable marinara sauce made with white onion, garlic, eggplant, yellow squash, zucchini and herbs, served with **3-¼" Italian-Style Breaded Mozzarella Sticks** for dipping. Yield: 4 Servings

Ingredients:

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|---------|---|--------------|---------------------|
| 24 Each | 3-¼" Italian-Style Breaded Mozzarella Sticks [#0205420], Prepared According To Package Directions | ½ Each | Zucchini, Diced |
| 2 Tbsp. | Olive Oil | 1-28 Oz. Can | Tomatoes, Diced |
| ¼ Each | White Onion, Diced | 1 tsp. | Thyme, Chopped |
| 1 Each | Garlic Clove, Minced | 1 Tbsp. | Basil, Chopped |
| ¼ Each | Eggplant, Diced | To Taste | Salt & Black Pepper |
| ½ Each | Yellow Squash, Diced | Garnish | Parsley, Chopped |

Directions:

1. Heat the olive oil in a large sauté pan on medium-high heat.
2. Add in the white onion and garlic, then sauté for 3-5 minutes, or until the onion has become translucent.
3. Add in the eggplant, yellow squash and zucchini, then sauté for another minute.
4. Stir in the canned tomatoes, thyme, basil, salt and black pepper, then bring it up to a simmer.
5. Simmer on low heat for 40–45 minutes, or until it has a tomato sauce consistency to make the ratatouille marinara.
6. Serve the **3-¼" Italian-Style Breaded Mozzarella Sticks** with the ratatouille marinara for dipping.
7. Garnish with parsley.

