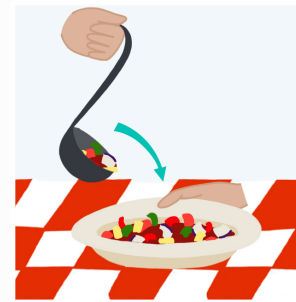




COOK ALONG RECIPE:

Ratatouille



SHOPPING LIST

-  • Olive Oil - 2 teaspoons
-  • Garlic - 2 cloves, minced
-  • Diced Tomato - 15 ounces
-  • Eggplant - 1 small, diced
-  • 1/2 teaspoon thyme & 1/2 teaspoon basil
-  • Pepper - 1/2, cut in strips
-  • Yellow Squash - 1/2, diced
-  • Zucchini - 1/2, diced
-  • Salt as needed

PREP LIST

- Measure all ingredients
- Dice zucchini, squash and eggplant
- Mince garlic
- Cut pepper into strips

FINE MOTOR SKILLS



- Slicing



- Mixing



- Sprinkling

1

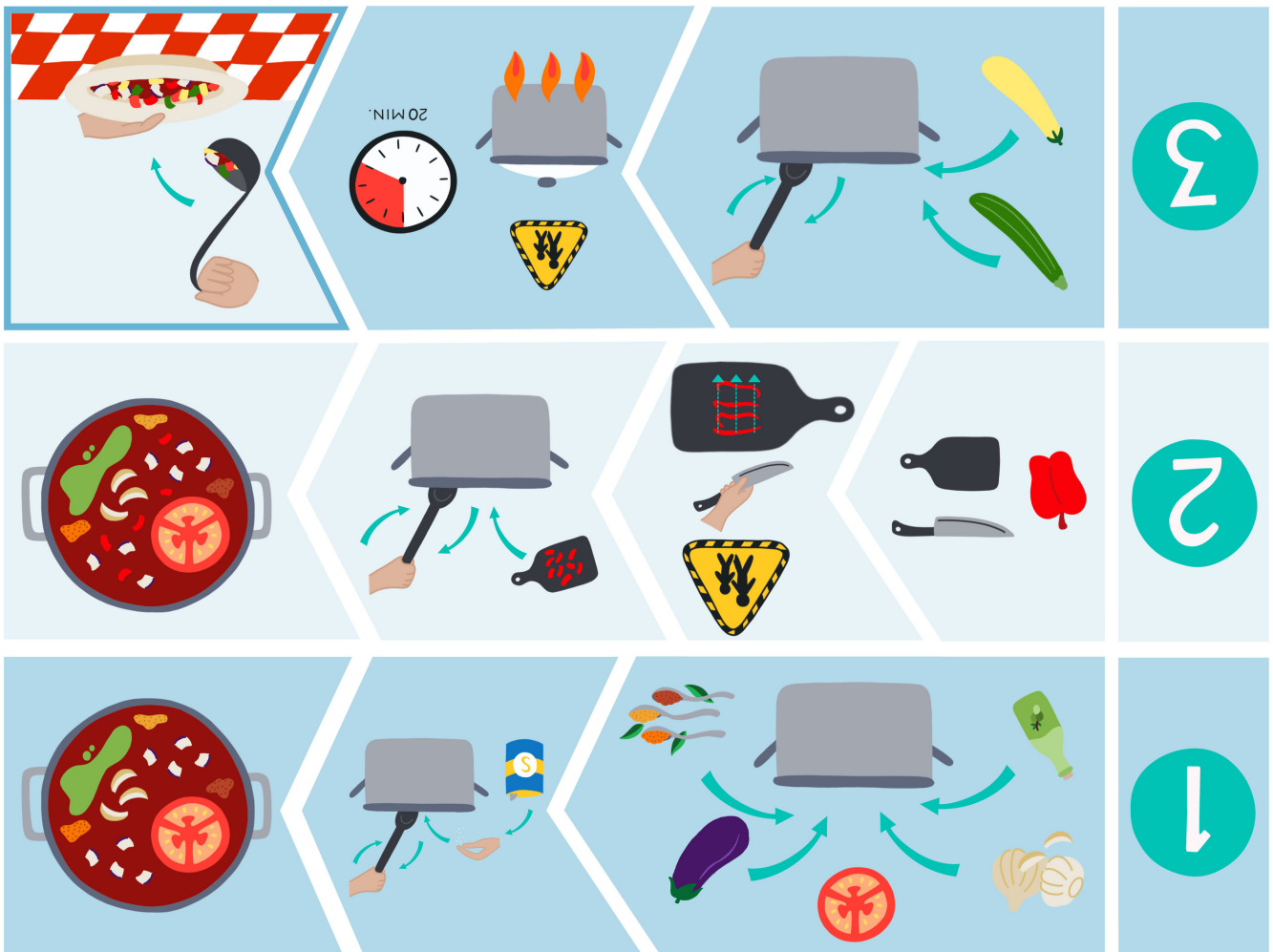
In a medium pot, combine the oil, garlic, diced tomatoes, spices and eggplant. Add a pinch or two of salt and mix well.

2

Cut the pepper strips into small squares and add to the pot.

3

Add in the zucchini and yellow squash. Mix well. Cover and let the ratatouille simmer for 20 minutes, until the vegetables are tender.



Ratatouille

Tools:



Cutting Board



Knife



Spoon



Lid



Pot

