

## **Ratatouille Bake**

- 1 tablespoon olive oil
- 5 cloves garlic, minced
- 1 onion, chopped
- 2 cups peeled and diced eggplant
- 2 cups chopped zucchini
- 1 green bell pepper, chopped
- 1 (14.5 ounce) can diced tomatoes
- 1 tablespoon dried basil
- 1 tablespoon dried parsley
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1 (8 ounce) package frozen cheese ravioli
- 3/4 cup shredded mozzarella cheese

Preheat oven to 350 degrees F (175 degrees C) and spray a 2 1/2-quart baking dish with cooking spray.

Heat the olive oil in a large skillet over medium heat. Cook and stir the garlic, onion, and eggplant with the garlic until the vegetables have begun to soften, about 8 minutes. Stir in the zucchini, bell pepper, tomatoes, basil, parsley, salt, and black pepper. Bring the mixture to a boil, stirring frequently. Reduce heat to medium-low and simmer until the vegetables are tender, about 20 minutes.

Cook the frozen ravioli as directed on the package; drain. Spread the cooked ravioli in a layer into the bottom of the prepared baking dish. Spoon the hot vegetables over the ravioli. Sprinkle with the cheese.

Bake in the preheated oven until the casserole is bubbling and the cheese is melted, about 20 minutes.