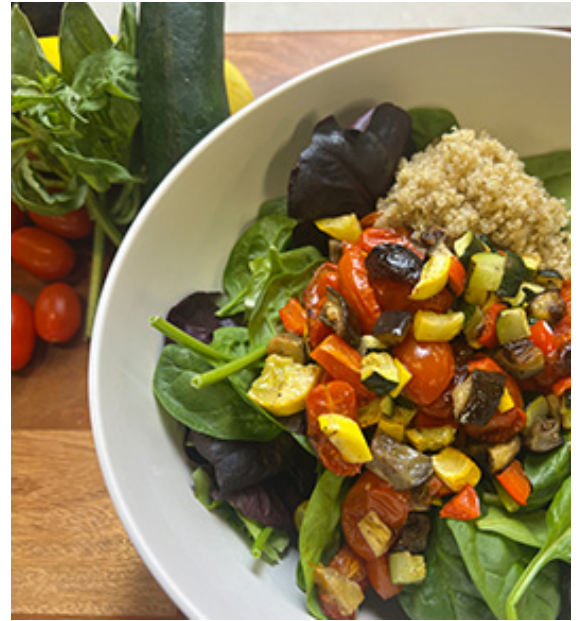


Ratatouille salad with quinoa and balsamic reduction

Ingredients

- 1 medium eggplant, diced
- 1 zucchini, diced
- 1 yellow squash, diced
- 1 red bell pepper, diced
- 2 cups cherry tomatoes
- 3 cloves garlic, minced
- 1 tablespoon olive oil
- Salt and pepper
- 1 teaspoon Italian seasoning
- $\frac{3}{4}$ cup balsamic vinegar
- 1 head butter or Bibb lettuce, washed, leaves coarsely chopped
- 1 tablespoon fresh basil, sliced
- 1 cup quinoa, cooked



Nutritional information

Servings: 4

Cost: \$12.65/\$3.16 per serving

Calories: 316 per serving

Directions

- Combine eggplant, squashes, pepper, tomatoes, garlic, olive oil, salt, pepper and Italian seasoning in a mixing bowl.
- Place seasoned vegetables on parchment-lined baking sheet, roast 10-15 minutes in oven preheated to 400 degrees.
- Stir vegetables and continue cooking 10-15 minutes or until tender and golden.
- While vegetables are roasting, pour balsamic vinegar into small pot.
- Bring to a boil, then simmer until reduced to about $\frac{1}{4}$ cup. Set aside to cool.
- Let roasted vegetables and quinoa cool, then serve on bed of lettuce.
- Garnish with basil and drizzle with balsamic reduction.