

Submitted by: Evelyn Hepper

Recipe Name:

Chicken Ratatouille

Ingredients:

1/4 cup corn oil
2 whole chicken breasts (skinned and boned, cut into 1" pieces)
2 small zucchini's, unpeeled and thinly sliced
1 small eggplant, peeled, cut into 1" pieces
1 large onion, thinly sliced
1 medium green pepper, cut into 1" squares
1/2 pound mushrooms, sliced.
1 - 14.5 oz. can diced tomatoes
2 tsp. garlic salt
1 tsp. each crumbled basil and dry parsley
1/2 tsp. black pepper

Directions:

Heat corn oil in large skillet. Add chicken and sauté about 2 minutes on each side.
Then add zucchini, eggplant, onion, green pepper and mushrooms.
Cook, stirring occasionally, about 15 minutes until crisp.
Add tomatoes, stirring carefully. Add garlic salt, basil, parsley and pepper.
Simmer about 5 minutes or until fork can be inserted in chicken with ease.
Serve chicken on large platter with hot fluffy rice.

Serves 4.