



RATATOUILLE WITH SAUSAGE AND TOMATO CREAM SAUCE

PREHEAT OVEN TO 350° F

Fit KitchenAid® 7 cup Food Processor with slicing blade attach lid and secure in place, turn unit on high and feed eggplant, zucchini, summer squash, roma tomatoes and brussel sprouts into feed tube and use food pusher to slice all vegetables to turn unit off press high, keep brussel sprouts separated, put in two separate medium bowls and set aside. Fit KitchenAid® 7 cup Food Processor with shredding blade and shred mozzarella cheese on low, set aside.

Heat a saute pan and add sausage, cook thoroughly and remove from pan.

Add olive oil to 8" saute pan, diced red onion and asparagus, minced garlic and put into pan along with the brussel sprouts and cook on medium-high heat until vegetables are tender about 5 to 7 minutes. Add sausage to vegetables and add wine to deglaze the pan. Add tomato sauce, cream, basil, oregano and red pepper flakes and cook down until most of the liquid has reduced to half, about 15 minutes.

To assemble, put Italian sausage mixture in bottom of a heavy round casserole dish. Starting from the outside layer eggplant, zucchini, summer squash and tomatoes in a circular pattern over sausage mixture. Cover vegetables with cheese and bake for 20 minutes.

INGREDIENTS

- ½ small eggplant, whole, cleaned and ends trimmed
 - 1 medium zucchini, cleaned and ends trimmed
 - 1 medium summer squash, cleaned and ends trimmed
 - 3 medium roma tomato, cleaned and ends trimmed
 - 8 brussels sprouts, cleaned and ends trimmed
 - 1 small red onion, diced
 - 5 cloves garlic, minced
 - 10 stalks asparagus, tops and first two inches diced
 - 2 tablespoons olive oil
 - 1 pound sweet Italian sausage
 - ¼ cup white wine
 - 15 ounces tomato sauce
 - ½ cup basil, fresh, chopped
 - 2 tablespoons oregano, chopped
 - 1 teaspoon red pepper flakes
 - 1 cup half-and-half
 - ¾ cup Mozzarella cheese, shredded
 - ½ teaspoon salt
 - 12 teaspoon ground black pepper
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MAKES 8 SERVINGS

NUTRITION - 1 SERVING

177 calories	17g carbs	21mg cholesterol
10g fat	7g protein	391mg sodium