

ITALIAN-STYLE VEGETABLES



Serves 6



Prep Time 15 minutes



Cook Time 15-20 minutes



INGREDIENTS

- 1 red onion, sliced
- 1 red capsicum, deseeded and sliced
- 1 green capsicum, deseeded and sliced
- 1 small eggplant, cut into 1cm pieces
- 2 x 400 g can **Wattie's Pesto Style Tomatoes**
- 25 g feta, crumbled
- 2 Tbsp pine nuts, toasted (optional)

METHOD

1. Heat a dash of oil in a large saucepan. Add red onion, red and green capsicums and eggplant and cook over a medium heat until the vegetables start to soften.
2. Pour over the cans of **Wattie's Pesto Style Tomatoes** and stir well to combine with the vegetables. Allow the sauce to come to the boil.

- basil leaves to garnish

Reduce the heat and continue cooking for a further 10-15 minutes until the vegetables are tender and sauce has reduced by a quarter.

3. Spoon into a serving dish. Garnish with crumbled feta, pinenuts and basil leaves. Great served with fish or chicken.