



Ratatouille with Sweet Potato

Prep 15 m | Cook 15 m | Ready in 35 m

Ingredients

- Sweet potato
- Zucchini
- Egg plant
- Red onion
- Tomato
- Fresh thyme
- Olive oil
- Pepper and salt



Directions

1. Slice all the vegetables and potato in thick slices.
2. Preheat an outdoor grill for medium-high heat.
3. Grill all the slices with some olive oil until cooked and with nice grill marks.
4. Take it off the grill and put it on stags in an aluminium foil tray.
5. Season with pepper, salt and thyme.
6. Put the trays on the grill, close the lid and let it cook for approx. ten minutes.
7. Take the trays off the grill and serve.

