



## **Ratatouille Bruschetta**

By Chef Zach Teschner of Rosa's Pizzeria

### Ingredients:

2 spring onions (white parts only), diced (save the green parts for another recipe!)  
1 red bell pepper, seeded and diced  
4 cloves garlic, minced  
3 large tomatoes, diced  
2 zucchini, diced  
1/4 cup basil, lightly packed  
1/2 cup dill, lightly packed  
2 tbs olive oil  
1/4 cup feta cheese  
1/4 grated parmesan cheese  
1 baguette, sliced  
1/4 butter  
Salt, pepper, chili flakes to taste.

**Ratatouille:** Heat olive oil over medium heat in a large saucepan. Sauté onions and peppers until the onions are translucent. Add garlic and continuously stir for 1 minute. Then add tomatoes and zucchini. Cook until the zucchini are tender. Add the basil, dill, feta and parmesan. Season with salt, pepper and chili flakes to taste.

**Bruschetta:** To toast the bread, heat a griddle or large skillet to medium heat. Spread the butter over both sides of each slice of bread and toast each side until golden brown. Watch carefully! Top each slice with a scoop of ratatouille.