

# Ratatouille Stuffed Mushrooms

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Makes 12 to 16

## Ingredients

2 tbsp olive oil	1 large onion
3 cloves garlic, minced	2 cups mushrooms; hallow out
2 tsp dried parsley	1 green bell pepper, finely chopped
Salt to taste	2 large tomatoes, finely chopped
2 zucchini, finely chopped	

## Directions

1. Preheat oven to 350 degrees
2. Coat bottom and sides of a cookie sheet with 1 tablespoon olive oil
3. Heat remaining 1 tablespoon olive oil in a medium skillet over medium heat
4. Cook and stir garlic until lightly browned
5. Mix in parsley
6. Add remainder of vegetables except mushrooms
7. Hallow out mushrooms to stuff
8. Stuff ratatouille in mushrooms
9. Bake in preheated oven for 45 minutes or until mushroom is soft