

Featuring Tennessee Gourmet® Products

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Savory Ratatouille

2 Tbsp. butter	2 cups yellow summer squash, cut in ½ inch cubes
2 Tbsp. olive oil	1½ tsp. TNG® Savory Pork Rub
1 cup sweet onion, diced	2 (14.5 oz) cans Hunts fire roasted tomato with garlic
2 cups zucchini, cut in ½ inch cubes	1½ cup Italian blend cheese, shredded, divided

Preheat oven to 350°F.

Melt butter and olive oil over medium heat. Add onion and sauté until slightly translucent; add squash and sprinkle with Savory Pork; continue to sauté until all veggies are tender. Pour the mixture into a casserole dish, add tomatoes (do not drain) and cheese blend. Combine and bake for 30 minutes. During the last 15 minutes of cooking spread the remaining cheese on top and let it get toasty brown!! Yum!