

## Recipe – Summer Vegetable Medley

### Ingredients:

- 5 cloves garlic, chopped fine
- 3 TBS olive oil
- 4 small eggplants, cubed
- 4 summer squash, cubed
- 2 tomatoes, copped
- 1/4 cup fresh basil, chopped
- a little water
- juice of one lime
- salt, if permitted
- Optional: other seasonal vegetables, chopped

### Directions:

Saute the garlic in olive oil until slightly toasted.

Add the eggplant, squash or other vegetables and toss around until a little golden.

Add tomatoes, basil and a little water, just enough to allow vegetables to simmer.

Simmer covered for about ten minutes. Stir once or twice.

Uncover and allow the moisture to steam off.

Pierce with a fork to be sure the vegetables are done.

Finish with lime juice and salt.