

# Ciambotta Summer Vegetable Stew



## *Ingredients for 4:*

- *1 kg potatoes, peeled*
- *1 kg peppers*
- *1 kg eggplant*
- *500g cherry tomatoes, chopped*
- *garlic*
- *fresh basil leaves*
- *Classicus EV Olive Oil*

1. *Cut potatoes, peppers and eggplant into cubes.*
2. *Heat the oil in a large pan and add the potatoes, peppers and eggplant.*
3. *In a separate pan, heat the garlic in oil and toss the chopped cherry tomatoes for a few minutes.*
4. *Add the potatoes, peppers and eggplant to the cooked tomatoes, delicately stirring in a few basil leaves. Serve warm or cold.*

