

GREEN PAWPAW RATATOUILLE



INGREDIENTS

- 500 g of cubed green pawpaw
- 2 Eggplants (medium) cubed
- 1 medium capsicums cubed
- 1 medium zucchini- cubed
- 1 chilli- whole
- 1 sprig of thyme or 3 spice herb
- 1 small bunch basil- chopped
- 1 cm of finely sliced ginger
- 1 small bunch of spring

Get the above fresh ingredients from your garden or market and cut into chunky cubes

- PRE HEAT OVEN TO 180oC
- Peel and finely chop the ginger
- Peel and chop the garlic
- In the Wok or large pan add oil and then ginger, then garlic and spring onion. Cook until soft
- Add the pawpaw.
- After 4-5 minutes add the eggplant, whole chilli, capsicum.
- Cook over a high heat for 2 more minutes and add salt and pepper and herbs.
- Now transfer to a baking tray and put into the oven for 20 minutes or until cooked

Serve in bowls sprinkled with herbs