



## King Family Farm Chorizo Ratatouille

This one-dish, 30 minute meal is as fresh and delicious as it is simple. The flavor of the chorizo makes additional spices unnecessary unless you wish to add them.

### Ingredients

- 1 lb. King Family Farm chorizo
- 1 small eggplant, diced (peeling optional)
- 2 small zucchini, sliced
- 3 cups peeled, diced Roma tomatoes or two 14.5 cans of diced no-salt-added tomatoes, undrained
- Salt and pepper to taste
- 4 cups cooked basmati or white rice

Brown chorizo in a medium size pot, breaking meat into small pieces.

Add eggplant and zucchini and sauté with the meat for 5 minutes.

Add tomatoes, stir, cover and simmer for 15-20 minutes or until veggies' texture is to your liking.

Salt and pepper to taste. Serve over rice.

Makes four servings.

### Options:

Make the recipe your own by adding

1/2 to 1 cup diced onions, sautéed

2 to 3 cloves garlic, sautéed

1 large green pepper, sautéed

1 cup mushrooms, sautéed

Top with shredded cheese and/or 2 hard boiled King Family Farms eggs (turkey or chicken), quartered