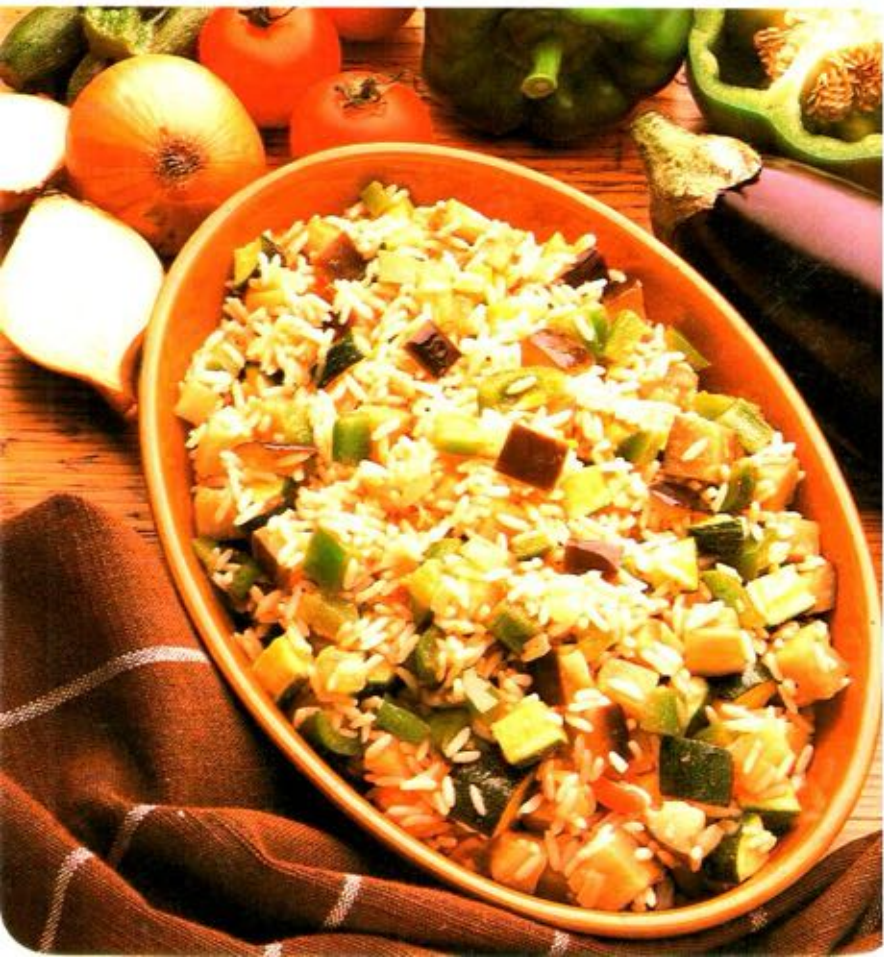


# Rice with mixed vegetables

*Riz avec ratatouille*



## 60-Minute Gourmet



### Rice with mixed vegetables

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1 small zucchini (about  $\frac{1}{4}$  lb)  
1 small eggplant or 1 slice of  
eggplant (about  $\frac{1}{4}$  lb)  
1 small tomato (about  $\frac{1}{4}$  lb)  
1 green pepper (about  $\frac{1}{4}$  lb)  
2 tbsp olive oil  
3 tbsp finely chopped onion

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1 tsp finely minced garlic  
1 cup rice  
1 cup fresh or canned chicken  
broth  
1 bay leaf  
Salt and pepper

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1. Trim the ends off the zucchini. Cut the zucchini into  $\frac{1}{2}$ -in. cubes.
  2. If using a whole eggplant trim off the ends. Cut the eggplant into  $\frac{1}{2}$ -in. cubes.
  3. Core the tomato and cut it into  $\frac{1}{2}$ -in. cubes.
  4. Cut the green pepper in half. Discard the core, white veins and seeds, and cut the pepper into  $\frac{1}{4}$ -in. pieces.
  5. Heat the oil in a saucepan and add the onion and garlic. Cook, stirring, until wilted. Add the zucchini, eggplant, tomato and green pepper. Cook, stirring, about 1 minute.
  6. Add the rice, chicken broth, bay leaf, and salt and pepper to taste. Bring to a boil, stirring occasionally.
  7. Cover tightly and let simmer 17 minutes.
  8. Remove the bay leaf before serving. **4 servings.**

#### VARIATION:

Rice with leeks (*Riz aux poireaux*):

Trim off the stem ends from 2 or 3 firm, unblemished leeks (about  $\frac{3}{4}$  lb total weight). Trim off part of the top leaves. Cut the leeks lengthwise into quarters and rinse thoroughly. Cut crosswise into  $\frac{1}{2}$ -in. pieces. There should be about 4 cups. Heat 1 tbsp butter in a saucepan and add the leeks. Cook, stirring, about 1 minute. Cover and continue cooking over low heat about 5 minutes, stirring occasionally. Add 1 cup rice,  $1\frac{1}{4}$  cups chicken broth, 1 bay leaf, and salt to taste and stir to blend. Bring to a boil. Cover the pan and let simmer 17 minutes. Remove the bay leaf and fork in another 1 tbsp butter.