

Rice with mixed vegetables

Riz avec ratatouille



Accompaniment



60-Minute Gourmet



Rice with mixed vegetables

1 small zucchini (about 1/4 lb)	1 tsp finely minced garlic
1 small eggplant or 1 slice of eggplant (about 1/4 lb)	1 cup rice
1 small tomato (about 1/4 lb)	1 cup fresh or canned chicken broth
1 green pepper (about 1/4 lb)	1 bay leaf
2 tbsp olive oil	Salt and pepper
3 tbsp finely chopped onion	

1. Trim the ends off the zucchini. Cut the zucchini into 1/2-in. cubes.
2. If using a whole eggplant trim off the ends. Cut the eggplant into 1/2-in. cubes.
3. Core the tomato and cut it into 1/2-in. cubes.
4. Cut the green pepper in half. Discard the core, white veins and seeds, and cut the pepper into 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 3/4 lb total weight). Trim off part of the top leaves. Cut the leeks lengthwise into quarters and rinse thoroughly. Cut crosswise into 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 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.