

## Buffalo Mozzarella Girasole with "Ratatouille"

Servings: 8

### INGREDIENTS

- 24 oz Chef's Line™ buffalo mozzarella girasole
- 2 ea Cross Valley Farms® eggplants, cubed
- 4 ea Cross Valley Farms zucchini, cubed
- 2 ea Cross Valley Farms yellow onions, sliced
- 2 ea Cross Valley Farms green peppers, roughly chopped
- 6 ea Cross Valley Farms garlic cloves, chopped
- 3 T Roseli® olive oil
- 1 qt Rykoff Sexton™ whole, peeled Italian tomato
- ¼ c Cross Valley Farms parsley, chopped
- ½ c Roseli Parmesan cheese, grated
- tt salt and pepper

### PREPARATION

Cook pasta in boiling, salted water. Reserve.

Sauté vegetables and garlic in oil. Stir in tomatoes, parsley and cheese. Simmer 10 minutes and season with salt and pepper. Dress pasta with ratatouille and garnish with more cheese.

