

**Mozzarella salad with ratouille stir fry : a taste of Italy : main course / Tesco.**

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**RECIPE**  
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*from*  
**TESCO**

**MOZZARELLA  
SALAD WITH  
RATATOUILLE  
STIR FRY**



**MAIN COURSE**

**TESCO**

**MOZZARELLA  
SALAD WITH  
RATATOUILLE  
STIR FRY**

**SERVES 3-4**

**Stir-fry a mixture of colourful vegetables then serve topped with slices of fresh Mozzarella, full flavoured tomatoes and fresh basil.**

**INGREDIENTS**

- |  |   |
|--|---|
| 1 medium Aubergine, cut in chunks          | 2 x 150g (5oz) bags fresh Mozzarella cheese, drained and sliced |
| 2 x Courgettes, sliced                     | 8 small or 16 Cherry Tomatoes, sliced                           |
| 1 x Yellow or Red Pepper, cored and sliced | 2 x 15ml sp (2 tbsp) fresh Basil shredded                       |
| 1 x Onion, sliced                          | Extra Virgin Olive Oil, for serving                             |
| 2 x cloves Garlic, crushed                 | Salt and Ground Black Pepper                                    |
| 4 x 15ml sp (4 tbsp) Olive Oil             |   |
| 2 x 15ml sp (2 tbsp) Balsamic Vinegar      |   |

**METHOD**

- 1 Layer the aubergines and courgettes in a colander with some salt. Leave for 20 minutes, then rinse and pat dry.**
- 2 Stir fry all the vegetables with the garlic in the oil in a wok for about 7-10 minutes until softened. Season and add the vinegar.**
- 3 Place on a large serving dish and top with Mozzarella, tomatoes and basil.**
- 4 Trickle over some extra virgin olive oil and grind over black pepper just before serving. Serve with ciabatta or grissini sticks.**

All lines subject to availability at Tesco

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