

Canned Chicken Ratatouille



Ingredients:

- 2 (6-ounce) cans Bristol Chunk Chicken
- 1 large eggplant
- 1 yellow bell pepper
- 1 red bell pepper
- 2 large yellow onions
- 1 (29-ounce) can tomatoes, drained
- ½ cup fresh parsley
- 1 tablespoon garlic salt
- 1 teaspoon brown sugar
- 2 teaspoons basil, finely chopped
- 1 (6-ounce) can onion rings
- ½ stick of butter cut into cubes
- ¼ cup grated parmesan cheese
- 2 tablespoons cream or half & half

Directions:

Cut eggplant into small cubes and place on paper towels. Sprinkle with salt and let stand for 15-minutes. Pat dry with paper towels. Seed and chopped peppers into small pieces. Mix all ingredients in large bowl. Place mixture in large casserole. Cover casserole dish. Put in cold oven. Bake 400°F for 3 hours. Stir twice during baking.

