



## Tcha-chouka

**ingredients:** 500 g onions • 600 g aubergines • 400 g peppers • 600 g courgettes • 1 kg of tomatoes (preferably plum tomatoes) • 4 crushed garlic cloves • thyme • olive oil • salt & pepper

### Preparation

Slice the onions thinly with the special 1-mm onion disc of your veg prep machine.

Cut the peppers into thin strips using the shredding disc.

Cut the aubergines and courgettes into cubes using the 10x10x10 mm dicing equipment.

Cut the tomatoes into small cubes using the 8x8x8 mm dicing equipment.

Fry the following ingredients separately in the olive oil:

- onions
- aubergines
- peppers
- courgettes
- tomatoes + garlic + thyme.

Put all the vegetables in a gratin dish and bake in the oven for 20 minutes at 160 °C/170 °C (gas mark 2/3).