



Vegetable Ratatouille Buttermilk Blue Cheese

1 cup olive oil
1 large onion, diced
½ large eggplant, diced
1 yellow pepper, diced
1 red pepper, diced
1 green pepper, diced
1 bunch fresh basil, chopped
1 bunch chives, chopped
½ cup garbanzo beans
½ cup white beans
2 oz. Buttermilk Blue Cheese
1 dinner roll or baguette, sliced
Sea salt and freshly ground black pepper, to taste

In a large pan, heat olive oil. Add vegetables and sauté until tender. Add beans, basil, chives, salt and pepper, and continue cooking until beans are heated. Spread crostini/croutons with Buttermilk Blue cheese and serve atop Ratatouille!