Zucchini & Ratatouille Pasta

Serves 6

From Gooseberry Patch: Farmers Market Favorites; recipe contributed by Jennifer Breeden, Chesterfield, VA

2 T. olive oil

¾ lb. boneless, skinless chicken breasts, cut into ½-pieces

1 c. green pepper, sliced

1 ½ c. eggplant, peeled and diced

1 ½ c. zucchini, thinly sliced

27.5 oz. jar pasta sauce

8 oz. package penne pasta, cooked

Garnish: grated Parmesan cheese

Heat oil in a saucepan over medium-high heat; add chicken and pepper. Cook, stirring frequently, until chicken is no longer pink. Add eggplant and zucchini; cook 3 minutes, stirring frequently, until vegetables are tender. Stir in pasta sauce and heat to boiling. Reduce heat and simmer, uncovered, 10 minutes or until chicken juices run clear. Spoon sauce over pasta and sprinkle with Parmesan cheese.