



Scallop Ratatouille

3 cups canned crushed tomatoes

3 cups cubed zucchini

3 cups cubed eggplant

3 cups quartered button mushrooms

½ pound small scallops

1 ½ cups water

2 tablespoons dried basil

2 tablespoons dried oregano

1 pinch sugar substitute

Salt and cracked black pepper to taste

1. In soup pot, combine the tomatoes, zucchini, eggplant, mushrooms, water, basil, oregano, sugar substitute, salt and pepper. Cover and cook over medium heat for 5 minutes. Add the scallops and cook for 2 ½ minutes more.

To Serve: Ladle the soup into bowls and garnish with additional dried basil.

Servings: 2