Tomato Basil Ratatouille with Roasted Corn and Shaved Asiago

Ingredients
2 ears corn (roasted in the husk and cut)
1 tablespoon canola oil
1 tablespoon garlic, chopped
1 cup Eggplant, diced
1 cup zucchini, diced
1 cup diced plum tomatoes
¼ cup sliced scallions, sliced
¼ cup basil, chiffonade
1 tablespoon parsley, chopped
¼ cup shaved Asiago

Directions
2. Then add eggplant and zucchini and cook for 5 to 10 minutes over medium heat.
3. Add plum tomatoes, scallions, and parsley. Cook for an additional 5 to 10 minutes and serve.
4. Garnish with shaved Asiago.

Nutrition Information
Serving size: 4oz  Recipe yields approximately 6 servings
90 calories, 4.5g total fat, 1g saturated fat, 5mg cholesterol, 110mg sodium, 8g total carbohydrate, 2g dietary fiber, 3g protein