

Ratatouille

2 cups extra virgin olive oil
4 small eggplants cut into 1 ½ inch cubes
2 teaspoons kosher salt

2 pounds white onions, peeled and coarsely cut
7 medium sized zucchini, washed, trimmed and quartered into 2 inch cuts
3 medium size sweet red pepper- trimmed, seeded and cut into chunks
2 medium sized green bell peppers
4 tablespoons minced garlic
1 jar putanesca sauce
1 can tomato paste
1 can Italian peeled plum tomatoes, drained
1 tablespoon dried basil
2 tablespoons dried oregano
½ cup black olives
Crushed red pepper to taste

Fresh grated parmesan for garnish

In a large Dutch oven- add olive oil and heat- add onions and stir.
Meanwhile add 2 teaspoons salt onto eggplant and toss well. Let rest for 10 minutes. Add eggplant to onions, adding more olive oil as needed. Add garlic, dried seasoning and stir- add zucchini, red and green peppers and sauté about 5 minutes- add tomato sauce, paste and canned tomatoes- simmer 10-15 minutes uncovered. Add ¼ teaspoon crushed red pepper. Adjust seasoning- simmer until veggies are tender but not mushy.

Serves 10