



RATATOUILLE

Ingredients

- 2 medium eggplant, diced into 1/2" pieces
- ½ tsp. salt
- 2 tbsp. extra-virgin olive oil
- Freshly ground black pepper (1/4 tsp or a pinch)
- 1 brown onion, chopped
- 3 capsicum, cut into 1/4" spears
- 1 bay leaf
- 1 tbsp. tomato paste
- 1/2 cup dry white wine (or verjuice, if not available use ¼ cup red wine vinegar)
- 2 zucchinis, sliced into 1/4 " slices
- 3 cloves garlic, crushed
- 1 cup halved cherry tomatoes or ½ tin chopped tomatoes
- 1 tsp. dried oregano
- Bunch of fresh basil
- Fresh thyme, 1 tsp of picked leaves

Method

1. In a Dutch oven (or a large pot), heat 1 tablespoon oil. Add eggplant and season with salt and pepper. Cook until golden all over, about 6 minutes, then remove the eggplant.
2. Add remaining tablespoon of oil to pot. Add onion, capsicum, thyme and bay leaf and cook, stirring occasionally, until onion and peppers are beginning to turn tender, about 5 minutes.
3. Add tomato paste and stir until it's fragrant, about 1 minute, then deglaze the pan with the white wine and reduce until most of the liquid has evaporated. Stir in zucchini and cook until tender, about 4 minutes more. Stir in garlic, cherry tomatoes and oregano.
4. Season mixture with a pinch of paprika, salt and pepper, and cook, stirring occasionally, until the tomatoes start to break down.
5. Add the eggplant back to the pot and stir to combine.
6. Garnish with basil and serve warm or at room temperature.