

Southbury Farmers' Market Recipe

Ratatouille

- 3 tablespoons olive oil
- 1 onion, thinly sliced
- 4 garlic cloves, peeled and sliced
- 1 small bay leaf
- 1 small eggplant, cut into 1/2-inch pieces (about 3 cups)
- 1 small zucchini, halved lengthwise and cut into thin slices
- 1 red bell pepper, cut into slivers
- 4 plum tomatoes, coarsely chopped (about 1 1/4 cups)
- 1teaspoon kosher salt
- 1/2cup shredded fresh basil leaves

Over medium-low heat, add the oil to a large skillet with the onion, garlic, and bay leaf, stirring occasionally, until the onion has softened. Add the eggplant and cook, stirring occasionally, for 8 minutes or until the eggplant has softened. Stir in the zucchini, red bell pepper, tomatoes, and salt, and cook over medium heat, stirring occasionally, for 5 to 7 minutes or until the vegetables are tender. Stir in the basil and few grinds of pepper to taste.

This project was funded by matching funds through the Connecticut Department of Agriculture through the Community Investment Act 05-288