

Garden Eggplant Ratatouille

4 T	Extra-virgin olive oil, divided
1	Medium eggplant, peeled and cubed
1	Sweet onion, thinly sliced
4-5 cloves	Garlic, chopped
1	Zucchini, diced
5	Fresh basil leaves
1	14.5 ounce can diced and fire roasted organic tomatoes with chilies
Pinch	Crushed red chili flakes
1 T	Aged balsamic vinegar
	Sea salt and fresh cracked pepper to taste
2 oz.	Crumbed goat cheese (optional)

Heat extra virgin olive oil in heavy-bottomed pot on medium and add cubed eggplant. Sauté eggplant for 5-7 minutes, adding water if needed. Add onions and sauté for another 3 minutes or until eggplant is soft. Next, add garlic and zucchini and cook for 3-4 minutes before adding fresh diced tomato and cooking for an additional 3 minutes. Add fire roasted tomatoes, red chili flakes, balsamic vinegar, sea salt and fresh cracked pepper and let simmer for 10 minutes. Stir in fresh chopped basil and additional sea salt if needed. Top with crumbled goat cheese and chopped basil to garnish to serve.

Serve over baguette slices, pasta, rice or fresh baby spinach.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Megan McCarthy