

Georgia Summer Ratatouille

2 tomatoes, small dice
2 bell peppers, small dice
2 small eggplants (preferably Asian or Rosita variety), small dice
2 zucchini or yellow squash, small dice
6 okra, sliced into rounds
2 cloves garlic, minced
1 bunch of fresh herbs such as basil, oregano, mint, thyme, or tarragon (or a mix of all of them), roughly chopped
salt and pepper to taste

1. Heat a small amount of oil in sauté pan until smoking, add okra first and quickly sauté until caramelized.
2. Add tomatoes, peppers, and garlic, cook for two minutes to allow peppers to soften and tomatoes to release their liquid, do not allow garlic to burn.
3. Add in eggplant and squash, allow to cook for one minute then take off of heat and allow the dish to finish in the residual heat so the squash and eggplant are not overcooked and retain their texture.
4. Season the dish to your liking and add in the fresh herbs. Toss and serve over a salad or a starch such as rice or cous cous.

Recipe by Chef Jon Wolf, The Terrace on Peachtree



ATLANTA BOTANICAL GARDEN