

## August Garden Eggplant Ratatouille

4 Tbsp	Extra-virgin olive oil, divided
1	Large eggplant, peeled and cubed
1	Sweet onion, thinly sliced half moon
2	Small zucchini, diced
1	Red bell pepper, seeded and diced
4-5 Cloves	Garlic, chopped
3	Roma plum tomatoes, diced
1	14.5 oz. can diced and fire roasted organic tomatoes with chilies
¼ Tsp	Sea salt and fresh cracked pepper to taste
Pinch	Crushed red chili flakes
1 Tbsp	Aged balsamic vinegar
10	Fresh basil leaves
2 oz.	Crumbled 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 soft.

Next, add zucchini, bell pepper and garlic and cook for 2 minutes before adding fresh diced tomato and fire roasted tomatoes, red chili flakes, sea salt and fresh cracked pepper and let simmer for 10 minutes. Stir in balsamic vinegar and fresh chopped basil. Top with crumbled goat cheese and chopped basil to garnish to serve.

Serve on bed of fresh baby spinach, pasta, rice, polenta or grits.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Megan McCarthy