

# Edible Garden Ratatouille

1 large eggplant, peeled and cubed  
3 T extra-virgin olive oil, divided  
1 sweet onion, diced  
4-5 cloves garlic, chopped  
2 small zucchini, quartered lengthwise and sliced  
1 red or orange bell pepper, seeded and diced  
1 jalapeño pepper, seeded and finely diced (optional)  
3 small tomatoes, diced  
1 (14.5 oz) can diced tomatoes  
Pinch of crushed red chili flakes  
¼ tsp sea salt  
Fresh cracked pepper to taste  
1 T aged balsamic vinegar  
10 fresh basil leaves  
2 oz crumbled goat cheese (optional)

## To prepare eggplant:

Generously salt cubed eggplant and let sit for 15-20 minutes. Rinse, drain and pat dry before adding to dish.

## Directions:

In a heavy-bottomed pot, heat 2 tablespoons extra virgin olive oil on medium high. Add onions and sauté for 3 minutes before adding chopped garlic. Sauté for 1 minute. Add prepared eggplant and cook for 4-5 minutes, stirring often and adding a few tablespoons of water if needed. Next, add zucchini, bell pepper and jalapeno. Cook for 2 minutes before adding fresh diced tomato, 1 can of diced tomatoes, red chili flakes, sea salt and fresh cracked pepper. Let simmer for 10 minutes. Stir in balsamic vinegar, 1 tablespoon extra-virgin olive oil and fresh chopped basil. Garnish with crumbled goat cheese and chopped basil to serve.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN