



Garden Fresh Farm Recipes

Classic French Ratatouille

Classic French Ratatouille has all the RizzieFarms garden fresh summer vegetables with eggplant, zucchini, yellow squash and sweet bell peppers simmered to perfection in a tomato sauce.

Ingredients:

- 1 medium eggplant cut into 1-inch cubes, we used 4 Japanese eggplant cut into 1 inch disks
- 1 teaspoon salt plus more for seasoning
- 1/4 cup olive oil or as needed, divided
- 1 medium onion cut into 1/2-inch pieces
- 2 green bell peppers cut into 1/2-inch pieces
- 2 medium zucchini cut into 1-inch pieces
- 2 medium yellow squash cut into 1-inch pieces
- 3 large plum tomatoes seeded and coarsely chopped
- 4 cloves garlic minced
- 1/2 cup dry white wine
- 1 can (15-ounce) crushed tomatoes
- 1 bay leaf
- 1 heaping teaspoon dried oregano
- 1/2 teaspoon crushed red pepper flakes
- freshly ground black pepper to taste
- 1/4 cup thinly sliced fresh basil



Directions:

Place eggplant in a colander, sprinkle with salt and let drain in the sink or over a bowl while prepping the remaining vegetables.

Rinse and pat the eggplant dry with a towel.

Heat 2 tablespoons olive oil over medium-high heat in a Dutch oven. Add the eggplant, reduce heat to medium and cook 3-4 minutes or until beginning to soften and is lightly browned. Transfer to a bowl.



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Refresh oil as needed. Add zucchini and yellow squash and cook 3-4 minutes or until beginning to soften and is lightly browned. Transfer to the bowl with the eggplant.

Refresh oil if needed. Add the onion and cook 4-5 minutes or until the onions begin to soften, adjusting the heat as necessary so the onions don't burn.

Add the red bell peppers and continue cooking another 3-4 minutes or until beginning to soften.

Add chopped fresh tomatoes and garlic and cook 1-2 minutes.

Add wine, bring to a boil and cook 1-2 minutes.

Add canned crushed tomatoes, bay leaf, oregano and crushed red pepper flakes.

Return eggplant, zucchini and yellow squash to the pot, reduce heat to medium-low and simmer 20-25 minutes or until vegetables are tender.

Season with salt and pepper to taste. Remove bay leaf. Stir in basil.

Enjoy.