

# Ratatouille a la Casablancaise

From – *eating well.com*

1 large eggplant, peeled and cut into ¼” cubes  
1 ½ tsp salt, divided  
3 Tbsp plus 1 tsp olive oil  
1 medium summer squash, peeled and cut into ¼” cubes  
1 bell pepper, diced  
3 medium tomatoes, peeled (see tip), seeded and diced (or 1 cup drained canned diced tomatoes)  
2 cloves garlic, minced  
1 ¼ tsp ground cinnamon  
1 tsp sugar  
¼ tsp freshly ground pepper

- Place eggplant on a baking sheet and sprinkle with 1 tsp salt. Let stand for 30 minutes. Rinse and pat dry.
- Heat 3 Tbsp oil in a nonstick skillet over medium-high heat.
- Add the eggplant, squash and bell pepper.
- Cook, stirring, until the vegetables are soft, 8 to 10 minutes.
- Transfer to a large bowl.
- Add the remaining 1 tsp oil to the pan.
- Add tomatoes, garlic, cinnamon, sugar, the remaining ½ tsp salt and pepper.
- Cook, stirring, until the tomatoes begin to break down, 3 to 5 minutes.
- Add to the bowl with the eggplant mixture and stir to combine.
- Cool to room temperature before serving for the best flavor.

**Tip:** Make a small X in the bottom of each tomato and plunge into boiling water until the skins are slightly loosened, 30 seconds to 2 minutes. Transfer to a bowl of ice water for 1 minute. Peel with a paring knife, starting at the X.



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