

# Slow Cooker Caponata

From *–The Washington Post – Ellie Krieger*

¼ cup white wine vinegar  
3 Tbsp olive oil  
2 Tbsp tomato paste  
2 Tbsp honey  
¾ tsp kosher salt  
½ tsp black pepper  
3 Asian eggplant, unpeeled and cut into ½ inch pieces  
1 pound Roma tomatoes, seeded and cut into small dice  
1 small onion, cut into small dice  
2 ribs celery, thinly sliced  
1/3 cup golden raisins  
3 Tbsp capers, rinsed and drained  
3 Tbsp pitted, coarsely chopped green olives  
3 Tbsp pine nuts  
fresh basil for garnish

- Whisk together the vinegar, oil, tomato paste, honey, salt, and pepper.
- Combine the eggplant, tomato, onion, celery, raisins, capers, and olives in the slow cooker.
- Pour the vinegar mixture over the vegetables and toss to coat.
- Cook on high for 2 ½ hours.
- Transfer to a and allow to cool completely.
- Toast the pine nuts in a dry skillet over medium heat for 3-5 minutes, stirring frequently, until golden and fragrant.
- Cool completely, then stir into the cooled caponata.
- Serve garnished with basil leaves.



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