

# Slow Cooker Ratatouille

From – *the Washington Post* Ellie Krieger

1 unpeeled eggplant (about 1 pound) cut into  $\frac{3}{4}$  inch pieces  
1  $\frac{1}{2}$  tsp salt  
3 Tbsp olive oil  
2 Tbsp tomato paste  
 $\frac{1}{4}$  tsp black pepper  
4 plum tomatoes (about 1 pound), cut to medium dice  
2 medium zucchini (about 8 oz each), cut into  $\frac{3}{4}$  inch pieces  
1 bell pepper, seeded and cut into  $\frac{1}{4}$  inch slices  
1 onion, sliced into half moons  
4 large cloves garlic, thinly sliced  
1 tsp dried thyme  
1 bay leaf  
fresh basil leaves, left whole or cut into ribbons for garnish

- Place the eggplant in a colander set over a bowl or in the sink, and toss with 1 tsp of the salt.
- Allow to sit and drain for 30 minutes, then rinse with cold water.
- Pat eggplant dry with paper towels to remove as much water as possible.
- Whisk together the oil, tomato paste,  $\frac{1}{2}$  tsp salt, and black pepper in a medium bowl.
- Combine eggplant, tomatoes, zucchini, bell pepper, onion, garlic, and thyme in your slow cooker.
- Stir in the oil-tomato paste mixture.
- Add the bay leaf.
- Cover and cook on low for 4 hours or until the vegetables are tender.
- Uncover and cook for 1 hour more to allow some of the liquid to evaporate and the vegetables to meld further.
- Discard the bay leaf.
- Garnish with the basil before serving.



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