Slow Cooker Ratatouille
From – the Washington Post Ellie Krieger

1 unpeeled eggplant (about 1 pound) cut into ¾ inch pieces
1 ½ tsp salt
3 Tbsp olive oil
2 Tbsp tomato paste
¼ tsp black pepper
4 plum tomatoes (about 1 pound), cut to medium dice
2 medium zucchini (about 8 oz each), cut into ¾ inch pieces
1 bell pepper, seeded and cut into ¼ 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, ½ 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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