

**TOTAL TIME**

50 minutes

PREP TIME

25 minutes

COOK TIME

25 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | EGGPLANTS

BABY EGGPLANT SICILIAN CAPONATA

Recipe created by Chef Rick Paniagua**INGREDIENTS**

2 Pure Flavor® Baby Eggplants, peeled and cut into half-inch cubes
12 oz Pure Flavor® Mini San Marzano Tomatoes
2 ¼ tbsp finely chopped celery
1/8 onion, finely chopped
1/8 garlic clove, minced
1 ½ green olives, pitted and coarsely chopped
½ tsp drained capers
1/8 tsp minced basil
¾ teaspoon balsamic vinegar
1 cup tomato sauce
1 cup chopped parsley
½ cup olive oil

DIRECTIONS

1. Heat half the olive oil in a large pan over medium heat. Add celery; cook, stirring often, until translucent. Add onion and garlic; do not let the garlic char. Cook for about 5 minutes or until onion become translucent. Remove ingredients from pan and set aside.
2. Heat remaining olive oil in the skillet. Add eggplant and cook, stirring constantly, until lightly browned – 5 to 7 minutes. Stir in celery mixture, tomatoes, olives, capers, tomato sauce and basil. Cook on a low to medium heat until eggplants absorb the sauce and ingredients are tender – about 8-10 minutes.
3. Season caponata with remaining ingredients, to taste. Top with chopped parsley and serve!

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