

**TOTAL TIME**

40 minutes

PREP TIME

10 minutes

COOK TIME

30 minutes

SERVES

10

COOKING LEVEL

Easy

RECIPE | TOMATOES

EGGPLANT CAPONATA & TOMATO BRUSCHETTA

INGREDIENTS

- 1 Pure Flavor® baby eggplant
- 1 Pure Flavor® red bell pepper
- 1 Medium red onion
- 2 Pure Flavor® Tomatoes on-the-vine
- 1/2 cup Diced Kalamata olives
- 1/4 cup Diced green olives
- 2 tbsp. Capers
- 2 tbsp. Red wine vinegar
- 2 tbsp. Olive oil
- Salt and pepper to taste
- Goat cheese spread

DIRECTIONS

1. Turn your grill on high.
2. Slice the eggplant and red onion into round slices. Quarter the pepper. Brush them with olive oil and sprinkle with salt.
3. Place eggplant slices, onion slices, and bell pepper quarters on the grill. Add the whole tomato to the grill. Char the vegetables about 4-8 minutes per side depending on your heat. When done, remove from heat.
4. Rough chop all vegetables into small pieces
5. Add chopped vegetables to a large bowl, all remaining ingredients, salt and pepper to taste. Then, mix.
6. Serve on toasted crostini spread with goat cheese.

Tip:

- If you don't have a grill or don't want to man the grill in cold or inclement weather, go ahead and get a light char on your vegetables slices using a cast iron skillet or frying pan on high.
- To make your goat cheese more spreadable, add a little milk or cream and stir.
- Caponata can be served cool or warm. Refrigerating overnight will help flavors develop.

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