

RECIPE | TOMATOES

EGGPLANT CAPONATA & TOMATO BRUSCHETTA



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INGREDIENTS

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

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.



TOTAL TIME

2 hours 15 minutes

PREP TIME

15 minutes

COOK TIME

2 hours

COOKING LEVEL

Easy