

Ratatouille Zucchini Bruschetta

2 tsp olive oil	2 tsp granulated sugar
1 cup chopped onion	1 / 2 tsp kosher salt
2 1 / 2 cups chopped eggplant	1 / 4 tsp pepper
1 / 2 cupped red bell pepper	2 Tbl fresh basil leaves, divided
1 cup halved grape tomatoes, divided	1 lb zucchini
1 tsp minced garlic	1 garlic clove, halved
1 / 2 cup low sodium vegetable stock	1 oz (~ 1 / 4 cup) goat cheese, crumbled
1 Tbl white wine vinegar	

1. Heat oil in medium stockpot over medium high. Add, onion and cook, stirring occasionally, until transparent.
2. Add eggplant and cook, stirring occasionally, until softened (~4-5 minutes).
3. Add bell pepper, 1 / 2 cup of the tomatoes, and minced garlic and cook, stirring occasionally, until softened (~4-5 minutes).
4. Process remaining 1 / 2 cup tomatoes until smooth.
5. Add pureed tomatoes, stock, vinegar, sugar, salt and black pepper to onion mixture.
6. Reduce heat to low, cover and simmer until the mixture is the consistency of marmalade (~ 20 minutes).
7. Remove from heat, cool ~ 15 minutes and add 1 Tbl spoon basil.
8. Cut zucchini diagonally into 1 / 2 inch thick slices.
9. Rub zucchini slices with cut sides of garlic cloves and discard the cloves.
10. Top each slice of zucchini with 1 1 / 2 Tbl ratatouille mixture.
11. Then top evenly with goat cheese and sprinkle with remaining 1 Tbl basil.
12. Serve at room temperature.

~ 16 slices of zucchini, 2 per person as a suggested serving

Adapted from *Cooking Light* July 2018 edition

NOTES

1. In this lighter version of bruschetta, zucchini replaces bread as the base.
2. The ratatouille is delicious left over or cold so make a double batch to enjoy on pizza or pasta.