

# Janeen's Ratatoolie



Serves 4

1 pound eggplant, cubed	2 large red bell peppers, diced	4 medium tomatoes, ripe, diced
2t kosher salt	2 small onions, diced	1t salt
1/3c olive oil	1T garlic, minced	1/2t black pepper
8 bacon slices, diced	2 medium zucchini, diced	1 pound pasta, cooked

Put cubed eggplant in colander and sprinkle with kosher salt. Toss well and set aside to drain at least 20 minutes.

In heavy Dutch oven, heat 3T olive oil over medium heat. Add bacon and cook, stirring occasionally, until lightly browned. Mix in the red bell pepper, onions and garlic. Cover and cook, stirring occasionally, until vegetables are soft, about 25 minutes. Stir in zucchini, cover and cook until just tender, about 10 minutes.

Rinse eggplant with water, pat dry and add to Dutch oven along with the tomatoes and their juices. Stir in remaining olive oil and salt and pepper. Cover and continue to cook until eggplant is soft, about 20 minutes.

Drain vegetables in large strainer over bowl. Pour the juices into saucepan and boil over high heat until sauce is syrupy, about 10 minutes. Add vegetables to the sauce and mix well. Season to taste with additional salt and pepper, if needed. Serve over hot cooked pasta.

## Prepare Ahead Tip

Prepare ratatoolie, cool and freeze. Thaw in refrigerator overnight day before consumption. Heat in microwave until warmed through and serve over hot cooked pasta.