



EGGPLANT CAPONATA

Serves 6

INGREDIENTS

1 large eggplant (about 1 pound or 2 ½ cups)
1 teaspoon kosher salt
2 tablespoons extra virgin olive oil, plus more for frying the eggplant
1 small yellow onion, diced
2 stalks celery, diced
2 cloves garlic, thinly sliced
Pinch of crushed red pepper
24 ounces **Martone Street Mediterranean Style Marinara Sauce**
¼ cup Castelvetrano olives, chopped
¼ cup pine nuts, toasted until golden
10 basil leaves, thinly sliced

INSTRUCTIONS

Peel the eggplant lengthwise in alternating strips, leaving some of the skin intact, so it has a zebra-like striped appearance. Dice the eggplant into 1-inch cubes and place them in a colander. Sprinkle with 1 teaspoon of kosher salt. Set the colander over a bowl, then place a weight on top. (like a bowl or plate with a can on it) to help press out excess moisture. Let the eggplant sit for 30 to 40 minutes.

Meanwhile, heat 2 tablespoons of olive oil in a medium saucepan over medium heat. Add the onion, celery, and a pinch of kosher salt, and sauté until tender, about 7 minutes. Add the garlic and crushed red pepper and cook until fragrant, about 2 minutes.

Reduce the heat to low and add the sauce. Simmer the sauce for about 15 minutes.

While the sauce reduces, heat a large high-sided sauté pan over medium-high with enough olive oil to come about ¼ of the way up the eggplant. Pat the eggplant dry thoroughly, then fry in batches until browned and cooked through, about 7 minutes per batch.

Transfer the fried eggplant to a paper towel-lined sheet pan to drain.

Remove the sauce from the heat and fold in the eggplant, olives, pine nuts, and basil. Taste and season with additional salt if needed.

MARTONE STREET

