



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.

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