

## **Sicilian Eggplant Caponata (“salsa”)**

PREP TIME: 30 Mins

COOK TIME: 45 Mins

TOTAL TIME: 1 HR, 15 Mins

SERVINGS: 1 QUART

### **Ingredients**

- ½ cup plus 2 tablespoon olive oil
- 2 pounds eggplant peeled and cut into 1-inch cubes
- salt to taste
- 1 large yellow onion diced
- 2 celery ribs thinly sliced
- 2 cloves garlic very thinly sliced
- 3 tbsp tomato paste
- ¼ cup water
- 2 plum tomatoes peeled, seeded and diced (or 1 cup crushed canned tomatoes)
- 1 cup Castelvetrano or other green olives pitted and roughly chopped
- ½ cup white vinegar
- 2 tablespoons sugar
- ½ cup roughly chopped basil leaves
- 2 tablespoon roughly chopped parsley leaves

## Instructions

1. Preheat the oven to 425 degrees and line 2 sheet pans with parchment paper.\* (see note)
2. Toss the eggplant with  $\frac{1}{2}$  cup olive oil, then spread out into an even layer on the sheet pans. Bake until golden brown, about 20-25 minutes, tossing once about half way through to ensure even browning. In the meantime, prep the rest of your ingredients. Transfer the browned eggplant to paper towels to drain, then sprinkle with kosher salt.
3. Heat a medium-large pot or high-sided skillet over medium heat, then add the remaining 3 tablespoon olive oil and the onions and celery. Season with salt, then cook until just starting to lightly brown, about 10 minutes. Add garlic, cook for one minute more, then add tomato paste and water. Cook until the water has mostly evaporated and the tomato baste starts to caramelize. Add the tomatoes, then simmer for 10 minutes.
4. Add the olives, vinegar, and sugar, then cook until thickened, about another 15 minutes. Be sure to give it a stir every so often to prevent the bottom from burning. Turn off the heat, then add the eggplant, basil, and parsley. Stir until everything is well combined, then taste and adjust seasoning as needed. Let cool to room temperature, then serve.
5. Leftovers can be stored in the refrigerator for up to a week.