

Eggplant Caponata

- 4 tablespoons olive oil, divided
- 1 large eggplant (or 2 small - about 1 1/2 lbs. total), peeled and cut into 1/2" cubes
- 1/2 onion, chopped
- 3/4 teaspoon salt, divided
- 1 large clove garlic, minced
- 1 (15-ounce) can diced tomatoes
- 1/3 cup chopped roasted red bell pepper
- 1/4 cup chopped kalamata olives
- 2 tablespoons drained and chopped capers
- 1 1/2 tablespoons chiffonade of fresh basil
- 1 1/2 tablespoons red wine vinegar
- 2 teaspoons balsamic vinegar
- 1/4 teaspoon crushed red pepper

Heat 2 tablespoons of olive oil in a large nonstick skillet over medium-high heat. Add the eggplant and onion and sprinkle with 1/2 teaspoon of the salt. Cook, stirring often, until the eggplant is tender and nicely caramelized, 8-10 minutes. Add the remaining 2 tablespoons oil, remaining 1/4 teaspoon salt, garlic, diced tomatoes, bell pepper, olives, capers, basil, red wine vinegar, balsamic vinegar and red pepper to pan and cook down until the juices have reduced by about half.

If using over pasta, stir in cooked pasta to coat well. Top with grated Parmesan cheese.

If using on crostini, cook down until most of the juices evaporate, spread on crostini and top with Parmesan cheese.