

Ratatouille & White Beans

1 medium eggplant (1 ½ lb)
3 medium zucchini (1 ½ lb)
2 bell peppers
2 large leeks, chopped
1 can (28 oz) fire-roasted diced tomatoes, drained
1 can (8 oz) tomato sauce
¼ cup golden raisins
2 Tbsp olive oil
1 Tbsp minced garlic
1 tsp dried oregano
½ tsp each salt and pepper
1 can (15 or 15.5 oz) cannellini beans, rinsed
¼ cup sliced fresh basil leaves
2 Tbsp red wine vinegar
Garnish: additional sliced basil
Serve with: polenta or crusty bread

1. Cut eggplant, zucchini and peppers into 1" pieces; place in a 6 quart slow cooker. Add leeks, diced tomatoes, tomato sauce, raisins, 1 Tbsp oil, garlic, oregano, salt and pepper. Toss until well mixed.
2. Cover and cook on low 6 to 8 hours or on high 4 to 5 hours until vegetables are tender. Add beans; cook on high 15 minutes more. Stir in remaining 1 Tbsp oil, fresh basil and vinegar.
3. Sprinkle with additional sliced basil, if desired. Serve over polenta or with crusty bread.

Serves 6 (Makes 10 cups)