



Caponata with Toast

Ingredients

- 1 pound eggplant, medium dice
- 4 tablespoons [Fustinis Garlic olive oil](#)
- 1 yellow onion, small dice
- 1 red bell pepper, small dice
- 14 oz crushed tomatoes
- 1/3 cup [Olive Bruschetta spread](#)
- 2 tablespoon [Fustinis Sherry vinegar](#)
- 1 tablespoon honey
- 1 baguette, sliced
- ¼ cup [Fustini's Herbs De Provence olive oil](#)
- parsley for garnish

Directions

Step 1.

Toss diced eggplant with 2 Tbsp of the garlic olive oil, season with salt and pepper, and roast in a 400° oven 10-15 minutes until very tender.

Step 2.

Heat the other 2 Tbsp of garlic olive oil in a pan and add the onion and pepper. Sauté until very tender, then add the crushed tomatoes, olive spread, sherry vinegar, and honey. Cook until reduced by 1/3 then add in roasted eggplant and cook until well combined.

Step 3.

Make the crostini by brushing the slices of bread with olive oil and bake in the 400° oven for 5-10 minutes until very lightly toasted. Top slices of toast with caponata and garnish with parsley.