*https://watauga.ces.ncsu.edu*

**Ratatouille Hash**

1 pound chopped tomato (1 large or several small)

1 teaspoon salt

1 pound other vegetables (summer squash, eggplant, bell peppers, onions), ¼” chopped

2 teaspoons minced garlic

2 ounces olive oil

3 tablespoons basil, chopped

1 tablespoon + 1 teaspoon white balsamic vinegar

freshly ground black pepper

baguette, sliced

goat cheese or cheese spread (optional)

1. Chop the tomato, then toss with salt and place in colander. Let sit while preparing other vegetables.
2. Cut your other veggies, garlic, and basil.
3. Place large skillet over medium heat. Add olive oil, then vegetables and garlic. Stir frequently, cooking until golden.
4. Press as much water as possible out of the tomatoes and toss with vegetables. Add basil, white balsamic vinegar and freshly ground pepper. Taste to see if you need more salt.

Top toasted baguette slices with goat cheese (optional), then hash and serve. Also makes an excellent topping for pasta dishes or sandwiches.