



CUCUMBATOUILLE

Instead of eggplant you use fresh cucumber and the result is nothing less than miraculous, well, at least tasty and crunchy.

INGREDIENTS

1 medium to large cucumber, skin on but washed clean – About two cups, fresh and firm, sliced thin on a mandoline
2 cup diced zucchini
2 cup diced onion
3 cup cherry tomatoes, minced
¼ cup olive oil
5 cloves garlic, coarsely chopped
5 sun-dried tomatoes, minced
1 Tbsp tomato paste
1 Tbsp dried italian herb seasoning
Equal amounts of fresh chives, basil and dill weed
salt
freshly ground black pepper

DIRECTIONS

1. Turn on the oven to preheat to 425 degrees.
2. Use 1/3 of the olive oil in a cast iron skillet to cook the onion and garlic. When they begin to brown add in the sliced cucumber and stir in the oil. Add more oil as needed. Stir with a wooden spatula. When the cucumber sliced begin to get limp, add in boiling water to barely cover and cook on high heat until water is nearly boiled aay.
3. Add in the diced zucchini and minced cherry tomatoes. Stir in. Add in just enough water to steam the zucchini a bit. Add a pinch of salt.
4. When zucchini is glowing pour in the balance of the olive oil, the tomato paste and all of the herbs. Add the sun-dried tomatoes and stir it all together. Flavor with black pepper and a bit more salt.
5. Put the skillet into the hot oven and let sit for fifteen minutes or until mixture bubbles. Turn off the oven and serve the cucumbatouille still warm as a side dish or as a main course.

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