

# Springtime Soufiko

*Swick*

Makes 4 servings | Active Time: 20 minutes | Total Time: 30 minutes

## Step 1: Making the Dish

- 2 medium zucchinis, cubed
- 2 Italian eggplants, cubed
- 1/2 butternut squash, peeled and cubed
- 1 green pepper, seeded and chopped
- 1 red onion, thinly sliced
- 1 bunch green onion, cut into 1-inch strips with tops removed
- 1 large tomato, chopped
- 4 garlic cloves, minced
- 1/2 cup extra-virgin olive oil
- 1/2 cup red wine (dry and medium-bodied works well)
- 1 teaspoon salt

In a pot, cook all vegetables and garlic together over medium-high heat, reducing heat to simmer when liquid begins to bubble.

Cook vegetables in their own juices, about 5 minutes.

Once the vegetables have cooked, add olive oil, red wine, and salt. Stir, reduce heat to low, and continue to cook over low heat for 10-15 minutes, or until vegetables are soft.

Remove from heat and serve with a hearty sourdough bread.