As you simmer this almost-ratatouille– and I say *almost* because who ever heard of a [ratatouille](http://en.wikipedia.org/wiki/Ratatouille) with sauerkraut and pineapple???!! – your kitchen will take on the aroma of an Italian eatery. Zucchini is the primary component of this dish, which is very versatile to serve on the side, or standing alone.

Upon my first tasting of this vegetarian stew-of-sorts, my meat-eater side envisioned adding pre-cooked sautéed chicken breasts cut into juicy wedges as a culinary complement. You could even spoon this over tilapia or sole that’s been poached in a light lemon-butter sauce. But if you are a veggie purist, do as Chef Jeff does, and savor this sweet and sour savory preparation alone, or served over pasta or rice. Any way you enjoy this you can’t go wrong. And as always with Emergency Eats, there’s something to be said for the recipe as a time saver. Not only can you assemble this dish in under an hour, but, you can store leftovers in the refrigerator for up to 2 days, or immediately freeze the unused portions for future quick meals.

Get ready to try some zippy zucchini! Here we go!

é