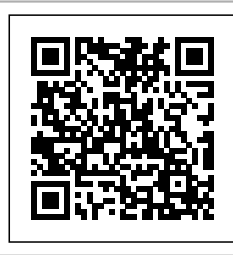


Eggplant Pasta



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 45 minutes

Ingredients

- __ 10 oz of Rigatoni or Ziti (measured uncooked)
- __ 2 Medium Eggplants, cut in half lengthwise
- __ Extra Virgin Olive Oil
- __ 2 Cloves of Garlic, smashed and peeled
- __ 2 cups of Cherry Tomatoes, halved
- __ Fresh Basil
- __ 1/4 cup of Slivered Almonds
- __ 1/2 cup of Grated Parm or a couple chunks cut off
- __ Salt and Pepper, to taste

1) Preheat your oven to 400 degrees, line a baking sheet with parchment paper, drizzle on some olive oil, place the eggplants cut side down, make a few slits on top and roast for 25 to 35 minutes or until tender and caramelized on the cut side.

2) Fill a large pot with water and a generous pinch of salt, bring to a boil.

3) In a small saucepan, add a couple tablespoons of oil and garlic, bring to temperate over medium heat until it begins to sizzle, then add the tomatoes, a good pinch of salt and some basil, sauté for about 10-15 minutes or until tender and cooked down, set aside until the eggplants are ready.

4) Once the eggplant is ready, allow them to cool for a few minutes, meanwhile add the pasta to the boiling water, once it's about half way cooked, finish your sauce.

5) To a blender, add the flesh from the roasted eggplant (discard the skin) the cooked tomatoes, parm, almonds and about 1/3 cup of the starchy cooking water, blend until smooth, taste for seasoning and make any adjustment. Drain the pasta well, add it back in the same big pot, add the sauce, mix to coat and serve with some additional parm and some freshly cracked black pepper.

