

Eggplant tomato Pasta

Equipment:

heavy based saucepan, knife, chopping board, bowl, measuring spoons and cups, pot stirrer,

Ingredients:

1 large lebanese eggplant- washed
2 tspns salt
2 cloves garlic
1 large onion
¼ cup olive oil
3-4 cups tomato passata
5 sage leaves; washed, dried and chopped
a sprig of oregano; washed, dried and chopped
1 chilli (optional)
40gms parmesan cheese, grated
enough cooked pasta for 4 people

method:

Dice eggplant into 1cm squares, put into a colander then sprinkle salt over and mix. The salt will allow some of the juices to seep out.

Peel onion and garlic and chop finely. Tip into a bowl.

Finely chop chilli, if using. CAREFUL!!!

Heat oil in the pot and fry eggplant for about 10 mins, until golden and mushy. Add onions and garlic, and cook for a further 5 mins. Stir so that the vegies don't stick to the bottom and burn. Stir through chilli.

Gently tip in the tomato passata, put lid on and allow to heat through without burning. Chop sage and oregano and stir through.

Add the cooked pasta and mix though. Stir through ½ of the parmesan cheese.

Check the seasoning (taste!), and make sure pasta is warm. Put into serving bowls and sprinkle with the remaining parmesan.

