



# Pasta Alla Norma

Cooking Time: 45-60 minutes | Servings: 4-6 people

## INGREDIENTS:

- 500 grams fusilli pasta (can use whatever shape you like)
- 1 kilogram eggplants – cut into 3cm cubes
- 1 tablespoon dried Italian herbs
- 2 X400 ml tins of cherry tomatoes
- 1 brown onion, finely diced
- 1 deseeded long red chilli, finely diced (optional)
- 4 cloves garlic, crushed
- 2 teaspoons dried oregano
- 1/4 cup fresh basil leaves, roughly torn
- Olive oil
- Salt
- Ground black pepper
- Pinch of sugar
- Pecorino, Parmesan or a dollop fresh ricotta to serve.

## METHOD:

1. Pre heat oven at 200C fan forced. In a lined baking tray, toss eggplants with dried Italian herbs, salt, pepper and food glug of olive oil. Bake uncovered tossing it every 10min until cooked and golden (approximately 30minutes). Set aside.
2. Bring a separate large pot of water to the boil. While you are waiting for the water to boil start oil the sauce.
3. In deep pot, sauté onion and chilli with some olive oil on medium low heat for approximately 7-10 minutes or until translucent.

4. Add in garlic and stir for a minute until fragrant.
5. Pour in the tinned tomatoes, dried oregano, basil leaves and season with salt and pepper and a pinch of sugar.
6. Turn heat down to low and stir through eggplant and simmer with lid on for about 10 minutes while the pasta cooks.
7. Salt boiling water well and cook pasta as per packet length, drain and stir through sauce.
8. Last but not least pop some pecorino or parmesan on top or a dollop of fresh ricotta.

## TIPS/SUBSTITUTIONS:

- Use any shape of pasta you have available or like.
- You could add chicken breast/thigh strips to this dish if you wanted to incorporate protein to the recipe. I would cook it after the garlic.

