



PASTA EGGPLANT AL LA NORMA

WHAT YOU WILL NEED

- 2 jars Rouses Pasta Sauce Traditional
- ½ cup Rouses Novella Olive Oil
- ½ Onion, chopped
- 2 garlic cloves, minced
- Fine Sea Salt
- Ground Black Pepper
- 1 Large Eggplant, sliced lengthwise to ¼ inch slices
- 1lb Penne Pasta Garafalo
- ½ cup fresh basil leaves

HOW TO PREP

1. Heat 2 tablespoons olive oil in a large saucepan; add the onion and garlic and sauté until translucent.
2. Add Rouses Pasta sauce, season with salt and pepper, cover and cook until all liquid has evaporated about 5 minutes
3. In a separate sauté pan, heat 3 tablespoons of olive oil to just before smoking point. Add the eggplant and fry until golden brown on each side. Drain on paper towels.
4. Boil the penne in salted water until al dente. Toss with the fried eggplant, tomato sauce and basil leaves and serve.