





Pasta alla Norma

with Eggplant, Parmesan & Basil

 20-30min  4 Servings

This traditional Sicilian dish combines fresh tomato and basil sauce with creamy eggplant. Pan-fried eggplant gets braised in a rich, flavorful tomato sauce and then tossed with casarecce and Parmesan before serving. A red leaf salad with red wine vinaigrette completes the meal.

What we send

- eggplant
- can whole-peeled Italian tomatoes
- red onion
- fresh basil
- tomato paste
- large cloves garlic

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- colander
- large pot
- large skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750.0kcal, Fat 20.4g, Proteins 24.2g, Carbs 113.0g



1. Roast eggplant

Preheat oven to 450°F. Trim stem-end from **eggplant**; cut into 1-inch cubes. On a rimmed baking sheet, toss eggplant with 3 tablespoons **oil**, 1 teaspoon **salt**, and a few grinds of **pepper** and spread to an even layer. Roast until eggplant is tender and slightly charred on the edges, about 20 minutes.



4. Make sauce

Heat 2 tablespoons **oil** in large skillet over medium-high. Add **onion** and ¼ teaspoon **salt**; cook until tender, about 5 minutes. Add **garlic** and **tomato paste**, stir to combine, and cook, 1-2 minutes. Add **tomatoes**, **basil stems**, ½ teaspoon **salt**, and a few grinds of **pepper**. Bring to a simmer and cook, stirring occasionally, for 12-15 minutes.



2. Cook pasta

Meanwhile, bring a large pot of **salted water** to a boil over high heat. Add the **pasta** and cook until al dente, about 10 minutes. Reserve ¼ **cup pasta water**. Drain pasta and return to pot.



5. Finish sauce

Pick out and discard **basil stems**. Add **pasta** and **2 tablespoons reserved pasta water** to the sauce and cook, about 1 minute. Fold in **roasted eggplant** and **most of basil** (reserve a few leaves for garnish).



3. Prep ingredients

Peel and cut **onion** into ½-inch pieces. Peel and finely chop **garlic**. Pick **basil leaves** from stems and tear any large leaves; reserve **stems**. Using kitchen scissors, cut **tomatoes** in their can until finely chopped.



6. Serve

Off the heat, stir in **half of the ricotta salata**. Add **remaining pasta water** if needed to create a creamy sauce. Divide **pasta** between 4 bowls. Garnish with **remaining basil** and **cheese**. Enjoy!