

# MARLEY SPOON



## Linguine alla Norma

with Roasted Tomatoes and Eggplant



30-40min



2 Portions

Named after an opera by a composer from Catania, Sicily where this dish originates, pasta alla Norma highlights the sweet and summery flavours of eggplant and tomato. In our recipe, we roast instead of pan-fry the vegetables, using less oil and producing a bold, rustic-textured sauce that makes this dish really sing.

## What we send

- eggplant
- oregano, parsley, garlic
- parmesan <sup>7</sup>
- linguine pasta <sup>1</sup>
- tomato paste
- chilli flakes
- cherry tomatoes

## What you'll require

- extra virgin olive oil
- olive oil
- sea salt and pepper
- white wine vinegar <sup>17</sup>

## Utensils

- foil
- large saucepan
- roasting pan or oven tray

Our vegies come fresh from the farm, so please wash them before use.

## Cooking tip

If you prefer less heat, add chilli flakes to taste and serve the remainder at the table for those who like it.

## Allergens

Gluten (1), Milk (7), Sulphites (17).  
May contain traces of other allergens.

## Nutrition per serving

Energy 770kcal, Fat 29.1g, Carbs 93.7g, Proteins 27.4g



### 1. Prepare oil

Preheat the oven to 220C. Crush or finely chop the **garlic**. In a small bowl, combine the garlic, **a pinch of the chilli flakes** (see cooking tip), **half the tomato paste** (the remaining paste won't be used in this dish), **1 tbs vinegar** and **2 tbs olive oil**. Season with **salt and pepper**.



### 4. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) for 9 mins or until al dente. Reserve **125ml (½ cup) cooking water**, then drain pasta.



### 2. Prepare vegetables

Bring a large saucepan of water to the boil for the pasta. Halve the **tomatoes**. Cut the **eggplant** into 1-2cm chunks. Pick the **oregano** leaves, discarding the stems, and coarsely chop. Put the tomatoes and eggplant in a roasting pan, drizzle with the prepared oil, scatter over the oregano and toss to combine. Season with **salt and pepper**.



### 5. Finish pasta sauce

Remove the foil from the roasting pan and squash the **tomatoes** with a fork, then roast a further 10 minutes, uncovered. Meanwhile, finely grate the **parmesan**. Finely chop the **parsley** leaves, including the stems.



### 3. Roast vegetables

Cover the roasting pan with foil and roast for 20 mins.



### 6. Get ready to serve

Remove the roasting pan from the oven, add the **reserved cooking water** and stir to combine. Add the **pasta** and toss to coat. Divide the **pasta** among plates. Scatter over the **parmesan** and **parsley**. Drizzle with **extra virgin olive oil**, if desired, to serve.