



MARLEY SPOON



Linguine alla Norma

with Roasted Tomatoes and Eggplant

 30-40min  4 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

- oregano, parsley, garlic
- tomato paste
- linguine pasta ¹
- cherry tomatoes
- eggplant
- chilli
- parmesan ⁷

What you'll require

- extra virgin olive oil
- olive oil
- sea salt and pepper
- white wine vinegar ¹⁷

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, **¼ tsp chilli flakes** (see cooking tip), **tomato paste**, **2 tbs vinegar** and **80ml (⅓ cup) 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 **250ml (1 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 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.