

## **Pasta a La Norma**

Steps:1) Start the marinara sauce.2) Prepare and roast the eggplant.3) Cook the pasta in salted water.4) Stir it all together.

### **INGREDIENTS**

- 1 batch Simple Marinara Sauce
- 2 medium eggplants
- ¼ cup + 1 teaspoon extra-virgin olive oil
- ¼ teaspoon fine salt, more to taste
- 16 ounces rigatoni
- ½ cup chopped fresh basil, plus a handful more small basil leaves or torn leaves for garnish
- ½ teaspoon dried oregano
- ½ cup Parmesan cheese

**Preheat the oven to 425 degrees Fahrenheit**  
**position racks in the upper and lower thirds of the oven**  
**Bring a large pot of salted water to boil**

### **INSTRUCTIONS**

1. Start the simple marinara sauce. Once the sauce is simmering go to step 2. Or divide work between two people.
2. Spray two large, rimmed baking sheets with Pam for easy cleanup.
3. Slice the eggplants into ½-inch rounds.
4. Brush the rounds with olive oil on both sides.
5. Roast until deeply golden and tender, about 35 to 45 minutes, flipping after 20 minutes. Set aside.
6. Cook the pasta until al dente, according to package directions.
7. Reserve 1 cup of pasta cooking water before draining.
8. Drain pasta and put back in the pot.
9. When the eggplant is done and the marinara is finished cooking, gently stir the roasted eggplant and sauce into the pot with pasta.
10. Add the remaining 1 teaspoon olive oil, fresh basil and oregano.
11. Add the reserved pasta cooking water, and gently stir it in.
12. Add about two-thirds of the cheese, reserving the rest for garnish.

