

Pasta alla Norma

Italian · Main Course · Medium · 50 min total · Serves 4

A Sicilian pasta with fried eggplant, tomato sauce, basil, and ricotta salata.

Ingredients

- 1 lb rigatoni
- 1 large eggplant (cubed)
- 14 oz canned tomatoes (crushed)
- 3 cloves garlic (sliced)
- 0.5 cup ricotta salata (grated)
- 0.25 cup fresh basil (torn)
- 4 tbsp olive oil
- 0.5 tsp red pepper flakes
- 0.5 tsp salt

Method

1. Salt eggplant cubes, drain 20 min. Pat dry.
2. Fry eggplant in oil until golden. Drain on paper towels.
3. Sauté garlic and pepper flakes 1 min. Add tomatoes, simmer 15 min.
4. Cook rigatoni al dente. Toss with sauce, add eggplant and basil.
5. Serve topped with ricotta salata.

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