



## Pasta Alla Norma



**Time:** 35 min.

**Difficulty:** Easy

### Ingredients

#### • Ingredients

- Strained Tomatoes 13.8oz 1 box
- Chopped fresh basil ½ cup
- Dried oregano 1 tsp
- Extra-virgin olive oil 2 tbsp
- Fine salt, more to taste ¼ tsp
- Medium eggplants, cut into cubes 1
- Olives, halved ½ cup
- Spaghetti 8 oz

**For this recipe we used:**



## Preparation

**Are you looking for a quick & easy recipe to make with Thanksgiving on the horizon? Recreate this delicious Pasta Alla Norma with Pomì Strained Tomatoes! Every bite will be full of authentic Italian flavors as you share it with the ones you love the most.**

### Instructions

1. Heat a skillet over medium high heat, add the olive oil and the cut eggplants. Sear until they are soft. Season with salt, pepper and oregano. Now pour in Pomì strained tomatoes and add the halved olives.
2. Let the sauce cook over low heat for 30 minutes. Meanwhile cook the pasta after the package instructions.
3. Lastly add the cooked pasta to the tomato sauce and garnish with fresh basil.

- *Anika @the.friesen.kitchen*