

Orecchiette Alla Norma



Time: 45 min.

Difficulty: Easy

Ingredients (2 people)

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- Crushed Tomatoes with Basil 13.8oz 13.8oz
- eggplant, cut into 1-inch cubes 1 large
- EV Olive Oil ½ cup
- Garlic cloves, thinly sliced 3
- Orecchiette (or Rigatoni) 10.5 oz
- Salt & pepper To taste
- Sweet cherry tomatoes, halved 1 cup

For this recipe we used:



Preparation

Bring home Ferragosto with the perfect Sicilian sauce by our Pomì Crushed Tomatoes with Basil Sauce Starter. Combined with diced eggplant and sweet cherry tomatoes, this Pasta alla Norma is the perfect way to taste Italian summertime.

Directions:

1. Toss eggplant with some salt & drain in a colander for 30 min. Rinse & pat dry. Heat ¼ inch of olive oil in a large skillet (enough to shallow fry) over medium-high. Fry until golden, then transfer to a paper-towel lined plate.
2. Meanwhile, heat a glug of olive oil in a saute pan over medium. Add garlic & cook until softened but not browned, 2-3 min, stirring often.
3. Follow with cherry tomatoes & a pinch of salt. Cook until they start to break down, 5-7 min. Stir in the Pomì Crushed Tomatoes with Basil, then swirl some water into the empty box & pour into the pan. Cover & simmer over medium-low for 10-15 min. Season to taste.
4. Cook the pasta, then add it with the eggplant to the sauce. Toss to combine, cook 1-2 min more & loosen with pasta water as needed.
5. Serve, topped with grated ricotta salata & fresh basil.

- Meryl of *@PastaSocialClub*