

aubergine & tomato pasta with oven sauce



Ingredients / Serves 2

- Olive oil
- 1 medium aubergine, sliced in half and into 1 inch half-rounds
- 1 tin tomatoes, broken into pieces
- 2 cloves of garlic, smashed
- 150g of pasta
- Basil leaves, torn and parmesan cheese (optional)

PREHEAT your oven to 200C

COAT the aubergine slices in plenty of olive oil in a baking tray

ADD the tomatoes (and their juices) plus a half tin of water

ADD in the smashed garlic, plenty of salt and pepper, and mix together

BAKE for 30 minutes or until aubergine is very soft and the sauce a medium-thick consistency

STIR halfway through the cooking time and add more water if needed

BOIL the pasta in plenty of salted water according to the packet instructions

TOSS the pasta in the sauce and add the basil leaves if using

GARNISH with freshly grated parmesan cheese, if desired

PIMP IT UP

Tear up a ball of fresh mozzarella and mix it in to finish.

TOP TIPS

Aubergine (UK) = Eggplant (US)



#FIERCE
RECIPES