



Pasta Melanzane

Aubergine Pasta

Serves 4

Ingredients

Aubergine 340 gms
Long Pasta 350 gms
Tomatoes tinned 250 gms
Basil
Onions 100 gms
Salt

Method

Slice the Aubergine and deep fry (or shallow fry in plenty of oil) Drain on absorbent paper

Fry the onions and once translucent (about 10 mins). Add the tomatoes and basil, keep some for garnish. Cook covered for 15 mins.

Chop the aubergine except for 4 slices.

Meanwhile cook the pasta as per packet. Drain and add to sauce along with aubergine. Remove from heat.

To serve divide into bowls and top with remaining slice of aubergine. Add more basil