

Pasta Melanzane

Aubergine Pasta

Serves 4



Ingredients

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

Method

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

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

Chop up the aubergine slices 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. Garnish with remaining basil