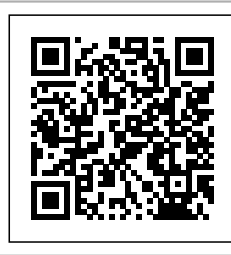


# Pasta alla Norma



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Recipe by: Laura Vitale

Serves 2 to 4

**Prep Time: 15 minutes**

**Cook Time: 35 minutes**

## Ingredients

\_\_ 1 lb of Eggplant, mostly peeled, diced (if the eggplant is too big, remove most of the center with the seeds or your sauce will be bitter)

\_\_ Olive Oil

\_\_ 1/2 Small Onion, minced

\_\_ 2 Cloves of Garlic, smashed but not peeled

\_\_ 28 oz oz can of Italian Plum Tomatoes, crushed by hand

\_\_ 10 oz of Pasta of your choice

\_\_ 5 oz of Fresh Mozzarella, diced

\_\_ Freshly Grated Parm

\_\_ Salt, to taste

\_\_ Fresh Basil

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil.

2) In a medium skillet with high sides (big enough to hold the sauce) add a couple Tbsp of oil, preheat over medium heat (between medium and medium high) add half the eggplant, cook until develops color stirring often, remove to a paper towel lined plate and continue with more oil and the rest of the eggplant.



3) Add a few more Tbsp of oil to the skillet, add the onion and garlic, saute for a few minutes until softened, add the tomatoes, salt and some basil, reduce the heat to medium and simmer for about 20 minutes.

4) About 8 minutes before your sauce is ready, add the pasta to the salted boiling water, (meanwhile at this point, add the cooked eggplant in the sauce and allow it to cook together for the time the pasta takes to cook) cook until al dente, reserve about 1/2 cup of the cooking water then drain the pasta and put it back in the hot pot.

5) Place the pot with the pasta on the stove over medium heat, add the eggplant sauce, 1/4 cup of the starchy water, cook all together for a minute or so, then stir in the parm and mozzarella. Eat right away!