

Pasta alla Norma



Recipe By FoodieBook

Ref: 228

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

500 tbsp Tomato passata

400 g Penne rigate or macaroni dried

350 g Mozzarella at room temp

1 Aubergine sliced into 5 mm discs

1 Garlic clove chopped finely

1 Vegetable stock cube or gel pot

60 ml Extra virgin olive oil

20 g Fresh basil chopped

Method

Step 1 - Heat a pan & fry off aubergine discs in olive oil until nut Brown & remove & place on kitchen paper & set aside.

Step 2 - Cook pasta to al dente (just cooked), drain in a colander.

Step 3 - To the same pan as you cooked the aubergine, add garlic & fry to a very light brown, then add tomato passata & salt then simmer for 10 mins.

Step 4 - Cut aubergine into strips & add to the pan with cooked pasta & chopped basil, toss or stir.

Step 5 - Serve onto plate/ bowls & flake over mozzarella in chunks & serve.

Suggestion & Tips

You can use different herbs, add a dash of white wine before adding pasta, select half the amount for starters.