

Spicy Pasta ala Norma

3 Tbs olive oil, more as needed
1 1 / 2 lb eggplant, cut into 3 / 4 inch pieces*
2 large cloves garlic, chopped
2 # ripe tomatoes**
1 tsp dry oregano
1 – 1 1 / 2 tsp crushed red pepper flakes
12 oz fettucine
1 / 2 cup chopped fresh basil, more for garnish
1 / 3 cup fresh ricotta, for serving***

*2 medium

**OR 1 28 oz can whole peeled tomatoes with juice

***OR 1 / 4 cup grated Grana Padano or Parmigiano-Reggiano

1. Cook pasta according to package direction until al dente.
2. Sauté eggplant in olive oil in batches (3 or 4) until all the eggplant is browned and softened ~ 8 minutes per batch.
3. In same pan as eggplant, sauté garlic over medium heat until fragrant ~ 30 seconds.
4. Add tomatoes and oregano and cook, stirring until heated through ~ 2 minutes.
5. Put pasta in a large serving bowl.
6. Add eggplant mixture and toss to combine.
7. Add a little pasta cooking water if pasta seems dry.
8. Season with salt and pepper.
9. Top with a dollop of ricotta or some grated cheese. Drizzle with olive oil and garnish with basil leaves.
10. Serve.

Serves 4

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