

Rigatoni Puttanesca

with Cherry Tomatoes, Eggplant & Fresh Oregano

Puttanesca is a classic Sicilian sauce made with olive oil, tomato, capers and aromatics. It's distinguished by its delicious, piquant bite, and as a result it pairs perfectly with milder ingredients like eggplant. Here, we're browning eggplant to lightly crispy perfection before finishing it in the spicy sauce (seasoned with red pepper flakes). For bright sweet, notes, we're thickening the sauce with cherry tomatoes, and we're garnishing the dish with sharp Parmesan cheese and earthy fresh oregano. Enjoy, chefs!



Ingredients

- 8 Ounces Rigatoni Pasta
- 4 Ounces Cherry Tomatoes
- 3 Cloves Garlic
- 1 Eggplant
- 1 Red Onion
- 1 Bunch Oregano

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Tomato Paste
- 1 Tablespoon Capers
- $\frac{1}{3}$ Cup Grated Parmesan Cheese
- $\frac{1}{8}$ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 25 to 35 min



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut off and discard the stem end of the eggplant; large dice. Peel and thinly slice the garlic. Peel the onion and cut into large wedges; separate the layers. Halve the cherry tomatoes. Pick the oregano leaves off the stems; discard the stems.

2



Brown the eggplant:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **eggplant** in a single layer; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until browned. Transfer to a plate. Wipe out the pan.

3



Cook the pasta:

While the eggplant browns, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, drain the cooked pasta thoroughly.

4



Start the sauce:

While the pasta cooks, in the pan used to brown the eggplant, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic, onion** and **as much of the crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt. Cook, stirring occasionally, 3 to 5 minutes, or until softened and fragrant. Add the **tomato paste**. Cook, stirring occasionally, 1 to 2 minutes, or until dark red.

5



Finish the sauce:

Add the **browned eggplant, cherry tomatoes, capers** and **½ cup of water** to the pan of aromatics; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until thickened and saucy.

6



Finish the pasta & plate your dish:

To the pan of finished sauce, add the **cooked pasta, butter, half the oregano, all but a pinch of the Parmesan cheese** and **half the reserved pasta cooking water**. Cook, stirring frequently, 2 to 4 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat. Season with salt and pepper to taste. Divide the **finished pasta** between 2 dishes. Garnish with the **remaining oregano and Parmesan cheese**. Enjoy!