

# Eggplant & Rigatoni Pasta Puttanesca

*with Capers, Cherry Tomatoes & Cucumber Salad*

Pasta “alla puttanesca” is an Italian favorite that starts with a distinctive tomato sauce, composed of deliciously piquant ingredients like capers, garlic and other zesty aromatics. For this summery puttanesca, we’re adding hearty eggplant—the mild vegetable eagerly soaks up the lively flavors of our sauce alongside rigatoni pasta. And for a refreshing complement, we’re making an elegant salad with cucumber and vinegar-marinated shallot.



#### Blue Apron Wine Pairings

Rocca dei Rettori Aglianico, 2014

Mustard Field Zinfandel, 2014



## Ingredients

- 1 Pound Rigatoni Pasta
- 4 Cloves Garlic
- 2 Kirby Cucumbers
- 1 Eggplant
- ½ Pound Cherry Tomatoes
- 1 Bunch Parsley

### Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 1 Shallot
- 1 Tablespoon Capers
- 1 Teaspoon Dried Oregano
- ⅓ Cup Grated Parmesan Cheese

**Makes:** 4 servings | **Calories:** about 580 per serving

**Prep Time:** 15 minutes | **Cook Time:** 20–30 minutes





1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and thinly slice the shallot; place in a small bowl with the **vinegar**. Cut off and discard the stem end of the eggplant; medium dice the eggplant. Peel and roughly chop the garlic. Quarter the tomatoes. Large dice the cucumbers. Finely chop the parsley leaves and stems.

2



## Cook the eggplant:

In a large pot, heat 2 tablespoons of olive oil on medium-high until hot. Add the **eggplant**. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned and slightly softened. Season with salt and pepper.

3



## Make the sauce:

Add the **capers** to the pot of eggplant. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add the **dried oregano** and **garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally and scraping up any browned bits from the bottom of the pot, 2 to 3 minutes, or until the tomatoes are slightly softened. Add  $\frac{1}{2}$  **cup of water**. Cook, stirring occasionally and smashing the vegetables into the bottom of the pot with the back of a spoon, 5 to 6 minutes, or until thickened and saucy. Turn off the heat and season with salt and pepper to taste.

4



## Cook & add the pasta:

While the sauce cooks, add the **pasta** to the medium pot of boiling water. Cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Drain thoroughly and transfer to the pot of **sauce**.

5



## Make the cucumber salad:

While the pasta cooks, in a medium bowl, combine the **cucumbers** and **shallot-vinegar mixture**; season with salt and pepper. Drizzle with olive oil and toss to mix; season with salt and pepper to taste. Transfer to a serving dish.

6



## Finish the pasta & serve your dish:

Add a drizzle of olive oil to the pot of **cooked pasta and sauce**. Cook on medium-high, stirring vigorously to coat the pasta, 1 to 2 minutes, or until thoroughly combined. Remove from heat and season with salt and pepper to taste. Transfer to a serving dish. Garnish the finished pasta with the **cheese** and **parsley**. Serve with the **cucumber salad** on the side. Enjoy!