



Veggies Pasta with Marsala Wine

NIBBLEDISH CONTRIBUTOR

Ingredients

- penne pasta
- 1 clove garlic
- 1 small onion, sliced
- 1 small eggplant, sliced
- 1 tablespoon dried parsley
- 1/4 cup Marsala wine
- 1/4 cup cream
- salt and pepper

Instructions

1. In a pot with boiling water, add salt and pasta, cook the pasta until al dente.
2. In a saucepan, heat 1 tablespoon olive oil then add onion, eggplant and garlic into the pan, cook until soft. Add wine and cream into the pan, let it simmer about 5 minutes. Then add salt and pepper to taste. Add parsley as well.
3. Drain the pasta and then pour it into the pan also, mix well. Turn off the heat, then serve immediately.