Eggplant-Tomato Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

100 gr. tagliatelle
1 eggplant, medium size, peeled and chopped
2 garlic cloves, peeled and sliced
2 fresh mature tomatoes, peeled and sliced
salt
black paper
2 tsp dry oregano
4 fresh basil leafs, chopped
extra virgin olive oil
1/3 cup water
2 tbsp fresh grated Parmesan cheese

Instructions

Fill the bottom of a medium size saucepan with extra virgin olive oil and pour over medium low heat. When the oil is hot enough, add the eggplant, reduce heat at low, cover and cook stirring occasionally until lightly brown and soft. Add the peeled and sliced garlic and cook some minute more uncovered. At this point add the sliced tomatoes, the spices, the salt and the basil leafs. Stir and add the water. Cover and cook about 35 minutes stirring occasionally until all the liquid is almost evaporated. Remove from the heat and keep warm covered.
Fill a deep saucepan with water, cover and pour over high heat. When the water boils, add 1tsp salt and 1 tsp olive oil. Then add the tagliatelle pasta (spaghetti or papardelle or any long pasta you like). Cook about the time it's indicated on the box. When it's soft, dry it and stir in the eggplant tomato sauce. Stir well, divide in two serving dishes, sprinkle each serving with 1 tbsp fresh grated Parmesan cheese and serve.