

FETTUCINI *alla Melanzane*

4 servings

16 oz	PASTENE Fettuccine	500 g
3	small eggplants	3
2 tbsp	PASTENE Pure Olive Oil	30 mL
2	garlic cloves, minced	2
1	can (28 fl. oz/796 mL) PASTENE Italian Peeled Tomatoes, chopped	1
5-7	fresh basil leaves	5-7
	salt and pepper	
	PASTENE Extra Light Olive Oil for frying	
	PASTENE Grated Parmesan Cheese	

- Cook pasta in boiling salted water for 10 minutes or until al dente; drain and keep hot.
- Meanwhile, wash eggplants and slice thinly. Sprinkle with salt and let stand for 10 minutes.
- Heat olive oil in a skillet over medium heat. Cook garlic until soft, but not brown. Add tomatoes, basil, and salt and pepper to taste. Simmer for 12-15 minutes.
- Meanwhile, rinse eggplant slices and pat dry. Heat a thin layer of olive oil in a second skillet over medium-high heat. Fry eggplant slices until brown and crisp on both sides, adding more oil if necessary.
- Mix tomato-basil sauce with eggplant and hot pasta. Sprinkle with Parmesan and serve immediately.



Wash eggplants and slice thinly.



Sprinkle eggplants slices with salt and let stand for 10 minutes.



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