

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.



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.



Rinse eggplant slices and pat dry.



Heat a thin layer of olive oil in a skillet over medium-high heat. Fry eggplant slices until brown and crisp on both sides.



Mix tomato-basil sauce with eggplant and hot pasta.