



Eggplant Pasta

Ingredients:

8 oz. Rigatoni

3 oz. Extra Virgin Olive Oil

1/2 Medium Eggplant (cubed)

2 Sweet Italian Sausage Links

6 oz. Marinara Sauce

2 Flat Italian Parsley

3 oz. Smoked Mozzarella

Preparation:

Cook pasta according to directions on package, set aside $\frac{1}{4}$ cup pasta water. In a medium sauté pan on medium heat, cook sausage with 1 oz. extra virgin olive oil until lightly browned. Remove from pan.

Separately, add the eggplant and cook on low heat with remaining olive oil until lightly golden and translucent, adding in pasta water by the spoonful occasionally. Mix in marinara sauce, sausage, parsley, and pasta.

Serve with smoked mozzarella on top.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

