

Pasta allá Norma

(5 servings)



Ingredients:

- 3 lbs (~ 4 med-sized) Eggplants
- Olive oil
- Salt & Pepper
- 2 tbsp Garlic, chopped
- 6 dried Chiles
- 3 lbs (~ 8) Tomatoes, chopped
- 2 tsp dried (or 2 tbsp fresh) Oregano
- 2 lbs Pasta
- 1 cup Parsley (Basil may be substituted), chopped
- 1 cup Ricotta Salata, grated (Pecorino Romano may be substituted)

Instructions:

Slice the eggplant about ½" thick.

Cook in olive oil med-high heat, without crowding, sprinkling with salt and adding more oil as needed.

You will undoubtedly have to cook in batches; take your time and cook until the eggplant is nicely browned and soft.

Remove to a plate; do not drain on paper towels.

Meanwhile, put a large pot of water to boil and salt it.

At the end of cooking the eggplant, the pan will ideally have a couple of tbsp of oil left.

If there's more or less, drain some off or add a bit.

Turn the heat to medium, add the garlic and chiles, and cook until the garlic colors a little bit.

Add the tomatoes and oregano, along with some salt and pepper; cook until saucy but not too dry, stirring occasionally.

Cook the pasta 11 min.

While it's cooking, cut the eggplant into strips and reheat for a minute in the tomato sauce.

Drain the pasta and toss it with the tomato sauce and the eggplant.

Taste and adjust the seasoning, then top with the parsley or basil and grated cheese and serve.