

Rigatoni with Tomato and Eggplant

Agnes Gear

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Servings: 4

*1 pound rigatoni or similar
pasta
1/2 cup olive oil
3 cloves garlic, minced
1/4 cup chopped onion
1 large eggplant, cubed
3 cups chopped tomatoes
1 1/2 teaspoons salt
4 ounces mozzarella
cheese (for garnish), cubed
3 tablespoons chopped
Italian parsley (for garnish)
1/2 red bell pepper (for
garnish), seeded and sliced*

Prepare the rigatoni according to package directions. Drain.

In a large skillet over medium heat, heat the oil. Stir in the garlic and onion. Cook for 1 minute.

Add the cubed eggplant. Cook for 10 minutes or until the eggplant begins to brown, stirring often.

Add the chopped tomatoes and salt. Cook for 5 minutes longer or until the eggplant is soft.

To serve: Toss the sauce with the pasta. Garnish with the cubed mozzarella cheese, chopped parsley and the bell peppers.

Per Serving (excluding unknown items): 304 Calories; 28g Fat (78.1% calories from fat); 3g Protein; 15g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 816mg Sodium. Exchanges: 3 Vegetable; 5 1/2 Fat.