Tomato Braised Eggplant with Pipe Rigate

Servings: 4

Ingredients:
- 1 - 16 oz. box Pipe Rigate Pasta (or any pasta that holds a thick sauce well)
- 2-3 tbsp. Olive Oil
- 2 cloves Garlic, minced
- 1 medium Bell Pepper, small dice
- 1 large Onion, small dice
- 2 tablespoons Tomato Paste
- 2 medium Eggplant, medium cubes
- 1 - 20 ounce can diced Tomatoes
- 1/2 bunch fresh Oregano, minced (or 1 tsp. dried Oregano)
- 1 - 4 oz. bunch Fresh Basil

Supplies:
- Medium pot
- Cutting board
- Chef’s knife
- Large Skillet
- Large Spoon

Instructions:

1. In a 4 quart pot, fill ¾ of the pot with water, and season with salt. Bring to a boil and add pasta, cooking according to the directions on the box. Strain pasta with a colander, and set aside.

2. In another 4 quart pot, heat olive oil over medium heat, then add in garlic, peppers, and onions. Cook them until they’re just starting to brown and producing a nice aroma, season lightly with salt and pepper. Lower heat some and add in tomato paste, stirring until paste is slightly darker, about 4-5 minutes. Remove vegetables from pot, and place in a bowl, set aside.

3. Using the same pot, add a little more oil if the surface of pan is looking dry, and heat pan over medium high heat. Add in cubed eggplant, allowing eggplant to brown and shrink slightly between stirring. After about 10 minutes eggplant should be slightly browned and shrunken, season with oregano. Add sautéed vegetables back in and stir.

4. Next add in diced tomatoes, reduce heat to low and allow to cook for 15-20 more minutes so that your sauce can thicken. Sprinkle in basil and serve over pasta with cheese, if you like!

Alternative Versions of This Recipe:
(pasta, fruit/vegetable, herb swaps!)
- Eggplant ---» Mushrooms
- Pipe Rigate ---» Rigatoni or Fusilli
- Oregano ---» Thyme or Tarragon

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