

Spaghetti With Roasted Eggplant And Cherry Tomatoes



Servings: 4

Prep Time: 10min

Cook Time: 20min

Ingredients

- 1/4 cup extra-virgin olive oil
- 1 onion, chopped
- 5 garlic cloves, minced
- 2 cans whole, peeled tomatoes, drained
- Handful fresh basil leaves, torn
- Salt and freshly ground black pepper
- 2 small eggplants, stemmed but not peeled
- 2 to 3 garlic cloves, chopped
- Extra-virgin olive oil
- 454g dried spaghetti
- 25-30 cherry tomatoes, stemmed
- 1/2 cup freshly grated Pecorino, plus extra for serving

Directions

1. First, make the tomato sauce: Heat the oil in a large saucepan over medium heat. Add the onion and garlic and cook, stirring, for 7 to 10 minutes until the vegetables are soft but not browned. Add the tomatoes, crushing them in your hand to break them up. Add the basil and season with salt and pepper. Cook until the sauce is reduced and thickened, about 10 minutes.
2. Preheat the oven to 210 degrees C.
3. Cut the eggplants crosswise into 1cm-thick rounds and put them in a large bowl. Add the garlic, salt, and pepper, and drizzle generously with olive oil. Toss to coat, drizzling in more oil if you needed. Arrange the slices in a single layer on a baking sheet and roast 20 minutes until eggplants are very tender.
4. While the eggplants are roasting, bring a large pot of salted water to a boil for the pasta. About 5 minutes before the eggplants are done, drop the pasta into the boiling water and cook until al dente, 6 to 8 minutes. Drain. Bring the tomato sauce to a simmer and pour it into a large pasta bowl. Add the drained spaghetti and stir to coat with the sauce. Fold in the eggplants and the cherry tomatoes. Add the cheese and basil, and another drizzle of oil, and toss gently. Serve immediately and pass extra cheese at the table.