

Eggplant Pasta

Savannah · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

Easy and quick pasta dish

Ingredients

- - ¼ cup olive oil - 2 cloves garlic
- minced - 1 eggplant
- peeled and cut into 1/2-inch cubes - 1 (28 ounce) can plum tomatoes with juice
- chopped - 1 (16 ounce) package rigatoni pasta

Instructions

1. Heat olive oil in a large skillet over medium heat; cook and stir garlic until fragrant
2. 1 to 2 minutes. Add eggplant; cook
3. stirring constantly
4. until eggplant is softened
5. about 5 minutes. Dotdash Meredith Food Studios Add tomatoes and juice; cook until sauce is slightly reduced
6. about 20 minutes. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil. Cook rigatoni in the boiling water
7. stirring occasionally until cooked through but firm to the bite
8. about 13 minutes. Drain and transfer to a serving bowl. Dotdash Meredith Food Studios Pour sauce over pasta. Dotdash Meredith Food Studios