

Sublimated Eggplant Pepper Pasta

by Jenny Kutter

1 eggplant, peeled and cubed
4 medium peppers, seeded and cut into
½-1 inch pieces
6 garlic cloves, minced
¼-½ cup olive oil
1 Tbs dried herbs (Italian herb mix works well)
1 box pasta shapes (penne, rigatoni, etc)
Salt and pepper
Fresh grated parmesan cheese



Preheat oven to 425. Toss eggplant cubes with a generous pinch of salt and let sit while you prepare the peppers and garlic. Toss the vegetables with the oil, garlic and herbs and place in a casserole dish fitted with a lid. Bake covered for 20-25 minutes, or until the eggplant is soft and fragrant. Bake uncovered for 10 minutes more, or until the edges of the vegetables begin to brown lightly. Meanwhile, heat a pot of water on the stove and cook the pasta. Drain the pasta and toss with the baked vegetables. Serve warm with a sprinkle of fresh parmesan cheese.

Comments: My wife Jenny came up with this a few weeks ago to use one of the ugly eggplants. We used the spiral pasta, which held the dish together better than some of the flat or long pastas would have. The mixing of the roasted pepper and eggplant flavor is really fabulous, and this is a way to please texture eaters who may otherwise be turned off by many of the common eggplant recipes.