



Pasta alla Norma

with Eggplant, Parmesan & Basil

 20-30min  2 Servings

This traditional Sicilian dish combines fresh tomato and basil sauce with creamy eggplant. Pan-fried eggplant gets braised in a rich, flavorful tomato sauce and then tossed with casarecce and Parmesan before serving. A red leaf salad with red wine vinaigrette completes the meal.

What we send

- red leaf lettuce
- garlic
- Italian eggplant
- canned whole-peeled tomatoes
- red onion
- fresh basil

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- colander
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1010.0kcal, Fat 51.0g, Proteins 26.0g, Carbs 106.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim stem-end from **eggplant**, then cut into 1-inch cubes. Peel and cut **onion** into ½-inch pieces. Peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** in the can with kitchen shears until finely chopped.



4. Make sauce

Add **tomatoes and their juices, whole basil stems, ¼ cup water, and a pinch each salt and pepper**. Cook over medium-high heat, stirring occasionally, until sauce is thick and stewy and **eggplant** is very tender, about 10 minutes. Remove basil stems from sauce and discard.



2. Brown eggplant

Heat **¼ cup oil** in a large skillet over medium-high. Add **eggplant, 1 teaspoon salt, and a few grinds pepper**. Cook, stirring occasionally, until eggplant is browned and tender, 7–8 minutes. Meanwhile, pick **basil leaves** from **stems**; thinly slice leaves, reserving whole stems for step 4. Grate **Parmesan** on the large holes of a box grater.



5. Cook pasta

Add **pasta** to boiling water and cook, stirring, until al dente, 10–12 minutes. Reserve **¼ cup pasta water**; drain pasta well. Add pasta, reserved pasta water, **half each of the sliced basil and Parmesan** to skillet and cook over low heat, stirring frequently, until sauce thickens slightly, about 30 seconds. Remove from heat. Season to taste with **salt and pepper**.



3. Add aromatics

Add **onions, 2 tablespoons oil, and a pinch of salt** to skillet. Cook, stirring frequently, until softened, about 5 minutes. Add **garlic** to skillet and cook until fragrant, about 30 seconds.



6. Make salad & serve

Tear **half of the lettuce leaves** into bite-sized pieces (save remaining half for own use). In a large bowl, whisk together **2 teaspoons vinegar and 2 tablespoons oil**; season to taste with **salt and pepper**. Add torn lettuce and **half of the remaining Parmesan**, tossing to combine. Serve **pasta** garnished with **remaining basil and Parmesan**. Enjoy!