

MARLEY SPOON



Pasta alla Norma

with Eggplant & Parmesan



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 balsamic vinaigrette completes the meal.

What we send

- 1 head red leaf lettuce
- garlic
- 1 eggplant
- 14½ oz whole peeled tomatoes
- 1 red onion
- 2 (¾ oz) Parmesan ¹
- 6 oz gemelli ²
- 2 oz balsamic vinaigrette
- ¼ oz fresh parsley

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- large skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

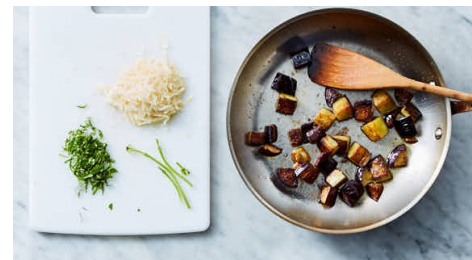
Nutrition per serving

Calories 1010kcal, Fat 51g, Carbs 106g, Protein 26g



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.



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 **parsley leaves** from **stems**; chop leaves, reserving whole stems for step 4. Grate **Parmesan** on the large holes of a box grater.



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.



4. Make sauce

Add **tomatoes and their juices**, **whole parsley 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.



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 chopped parsley 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**.



6. Make salad & serve

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