



Pappardelle alla Norma

with Fresh Basil & Parmesan



30-40min



2 Servings

In this mashup of a couple of our favorite Italian dishes, eggplant (the signature ingredient of pasta alla Norma) stands in for the meat in a hearty Bolognese-style sauce. We roast the vegetables, rather than letting them simmer away on the stovetop for hours. Another timesaving trick? Fresh pasta sheets are cut into thick strands, which cook much faster than dried pasta. The wide noodles stand up to the chunky sauce.

What we send

- ½ lb lasagna sheets ^{1,3}
- 1 can cherry tomatoes
- 1 lb eggplant (use half)
- garlic
- 1 carrot
- 2 oz celery
- 1 medium yellow onion
- ¼ oz fresh basil
- ¾ oz piece Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil
- sugar

Tools

- rimmed baking sheet
- large pot
- box grater

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

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 23g, Carbs 98g, Proteins 24g



1. Cut pappardelle

Preheat oven to 450°F with a rack in the center; place a rimmed baking sheet in the oven to preheat. Bring a large pot of **salted water** to a boil. Stack **pasta sheets**, then cut lengthwise into 1-inch wide strips.



4. Roast sauce

Add **tomatoes, chopped garlic**, and a **pinch of sugar** to **vegetables** on baking sheet; stir to combine. Season with **salt** and **pepper**. Roast until tomatoes are slightly reduced, and vegetables are tender, about 5 minutes. Pick and coarsely chop **basil leaves**, discarding stems.



2. Prep ingredients

Using kitchen shears, cut **tomatoes** directly in the can until coarsely chopped. Cut **half of the eggplant** into 1-inch cubes (save rest for own use). Finely chop **1 teaspoon garlic**. Scrub and trim **carrot**, then cut into ½-inch pieces. Trim **celery**, then cut into ¼-inch pieces. Cut **onion** into ½-inch pieces



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, 2-3 minutes. Reserve **¾ cup cooking water**, then drain pasta and toss with **1 teaspoon oil**. Coarsely grate **Parmesan** on the large holes of a box grater.



3. Roast vegetables

On the preheated baking sheet, carefully toss **eggplant, onions, carrots**, and **celery** with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on center oven rack until vegetables are softened, about 10 minutes (watch closely as ovens vary).



6. Finish & serve

Add **pasta** back to same pot, along with **vegetable sauce**, **½ cup of the cooking pasta water**, and **chopped basil**; gently toss to coat, adding additional reserved pasta water, 1 tablespoon at a time, until sauce reaches desired consistency. Serve **pappardelle, sauce, and vegetables** topped with **some of the Parmesan**, with remaining **Parmesan** on the side, for sprinkling. Enjoy!