

DINNERLY



Sundried tomato pesto pasta with eggplant and capers



ca. 25min



2 personen

WAT JE VAN ONS KRIJGT

- 200g volkoren spaghetti ¹
- 1 grote aubergine
- 2 tomaten
- 1 zakje kappertjes
- 1 zakje knoflook-kruidenmix
- 1 kuipje rode pesto met olijven

WAT JE THUIS NODIG HEBT

- peper en zout
- 15ml olijfolie

KOOKGEREI

- middelgrote kookpan
- middelgrote koekenpan
- maatbeker
- zeef of vergiet

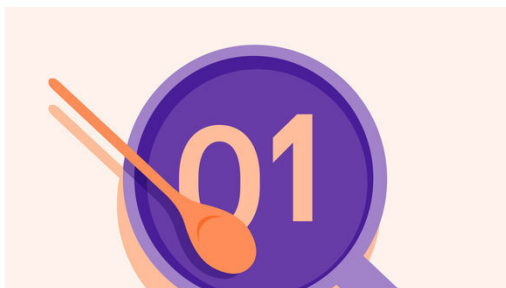
Vergeet niet je versproducten van tevoren grondig te wassen. Voornamelijk de bladgroenten en slabladeren kunnen kleine steentjes bevatten.

ALLERGENEN

gluten (1). Kan sporen van andere allergenen bevatten.

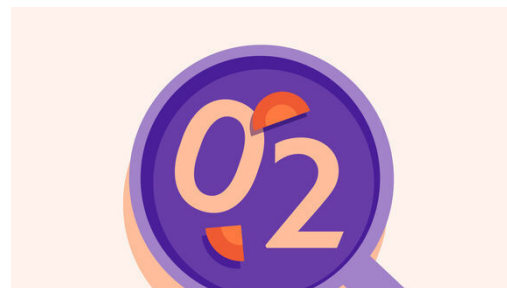
VOEDINGSWAARDE PER PORTIE

calorieën 0kcal



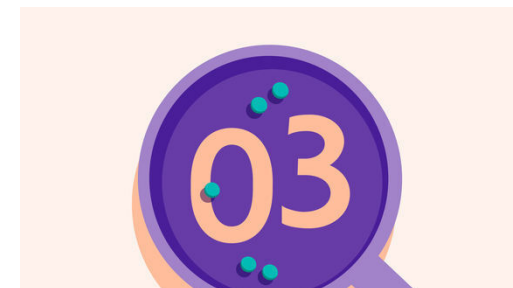
1. Fry eggplant

Bring a medium pot of salted water to a boil for the pasta. Roughly dice eggplant into 2-cm cubes, fry in a medium pan with 1 Tbsp olive oil over medium-high heat for 6–8mins until soft and browned.



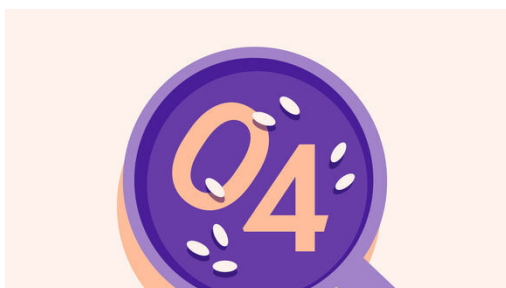
2. Cook pasta

Add pasta to the boiling water and cook 13–14mins until al dente. Scoop out 150ml pasta water, then drain pasta in a sieve.



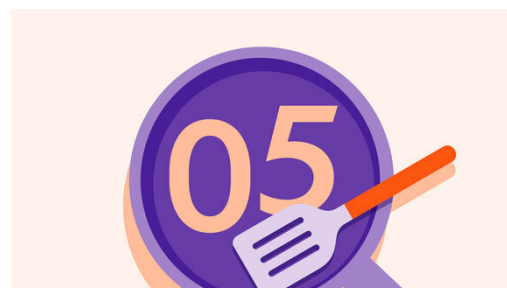
3. Fry tomatoes and capers

Meanwhile, slice the tomatoes into ca. 0,5-cm wedges. Add the tomatoes, the capers and the spice mix to the pan with the eggplant and season with 1 big pinch of salt. Cook for another 3–5Min.



4. Finish sauce

Add the pesto, the pasta, and 100ml pasta cooking water to the pan with the veggies, stir and let warm through, ca. 1–3Min. If needed, add more pasta water 1 tbsp at a time until pasta is coated and glossy. Taste and season with salt and pepper as needed.



5. Serve

Serve the pasta dish in deep plates.



6. More green

Would be great with fresh herbs like parsley or chives.