

MARLEY SPOON



Veggie Bolognese Alla Norma

with Eggplant & Pappardelle



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
- garlic (use 1 large clove)
- 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 with lid
- colander
- box grater

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 670kcal, Fat 22g, Carbs 94g, Protein 22g



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. Make sauce

Add **tomatoes and their juices**, **chopped garlic** and **a pinch of sugar** to **vegetables** on baking sheet; stir to combine. Season with **salt** and **pepper**. Bake until tomatoes reduce slightly and thicken, and vegetables are tender, about 5 minutes. Pick **basil leaves** from stems; discard stems and coarsely chop leaves.



2. Prep ingredients

Using kitchen shears, cut **tomatoes** directly in the can until coarsely chopped. Cut **half of the eggplant** (no need to peel) into 1-inch cubes (save rest for own use). Peel and finely chop **1 teaspoon garlic**. Cut **carrot** into ½-inch pieces. Cut **celery** into ¼-inch pieces. Peel and chop **onion** into ½-inch pieces



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, 2-3 minutes. Reserve **¾ cup pasta 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, onion, carrots**, and **celery** with **2 tablespoons oil**; season to taste 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 reserved 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!