

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Rigatoni with Eggplant Puree

1 small eggplant, cut into 1-inch cubes
1 pint cherry tomatoes
3 cloves garlic, whole
3 tablespoons olive oil
1 teaspoon salt
1 teaspoon freshly ground black pepper
1 teaspoon red pepper flakes
¼ cup toasted pine nuts
1 pound rigatoni pasta
¼ cup torn fresh mint leaves
3 tablespoons extra-virgin olive oil
½ cup grated Parmesan
Glug of balsamic or red wine vinegar or freshly-squeezed lemon juice (optional)

Directions:

- Preheat the oven to 400°. Line a baking sheet with parchment paper.
- In a large bowl combine the eggplant, cherry tomatoes, garlic, olive oil, salt, pepper, and red pepper flakes. Spread the vegetables out in an even layer on the baking sheet. Roast in the oven until the vegetables are tender and the eggplant is golden, about 35 minutes.
- While the vegetables are roasting, place the pine nuts in a small baking dish. Place in the oven on the rack below the vegetables. Roast until golden, about 4 minutes (only do it for 8 if you want them nice and burnt, like mine). Remove from the oven and reserve.
- Meanwhile, bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain pasta into a large bowl and reserve (at least) 2 cups of the cooking liquid.
- Transfer the roasted vegetables to a food processor. Add the torn mint leaves and extra-virgin olive oil. Puree the vegetables.
- Transfer the pureed vegetables to the bowl with the pasta and add the Parmesan. Stir to combine, adding the pasta cooking liquid 1/2 cup at a time until the pasta is saucy, as well as a glug of vinegar (optional). Sprinkle the pine nuts over the top and serve.

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