



# EGGPLANT PARMIGIANA BAKED PASTA

Prep Time: Active 15 minutes/Inactive 70 minutes  
Makes 6 to 8 servings

*This recipe provides the flavors of a traditional eggplant parmigiana in an easier, more casual form, and is a lighter alternative. If you prefer a meaty version and have leftover cooked chicken on hand, use about 2 cups diced chicken in place of the baked eggplant. The rich, savory eggplant and acidity in the tomato sauce make this dish an ideal pairing with the Mamma Mia Red Blend.*

## INGREDIENTS

- 1 eggplant (about 1 1/2 pounds)
- 3 tablespoons olive oil
- Salt and freshly ground black pepper
- 8 ounces fusilli or penne pasta
- 1 jar (about 24 ounces) prepared tomato sauce
- 4 ounces mozzarella, cut into 1/4-inch slivers
- 3/4 cup (about 1 1/2 ounces) freshly grated parmigiano or parmesan cheese
- 1/2 cup chopped fresh basil

## INSTRUCTIONS

- Preheat the oven to 425°F. Line a rimmed baking sheet with a nonstick baking mat or foil that is lightly oiled. Spray or rub the inside of a 2-quart baking dish with oil.
- Trim away the stem end of the eggplant and cut it into 3/4-inch cubes. Put the cubes in a large bowl, drizzle the olive oil over and toss well to coat. Sprinkle with a good pinch each of salt and pepper and toss again. Scatter the eggplant cubes in a single layer on the baking sheet and bake until tender and lightly browned, 25 to 30 minutes, stirring once or twice.
- While the eggplant is baking, bring a large pan of salted water to a boil. Add the pasta and cook until al dente, 8 to 10 minutes. Drain very well and return the pasta to the empty pan. Add the tomato sauce and stir to evenly mix. When the eggplant is cooked, stir it into the pasta along with the mozzarella (separating the slivers so they don't clump together), parmigiano cheese and basil. Season to taste with salt and pepper.
- Reduce the oven temperature to 350°F. Transfer the eggplant/pasta mixture to the baking dish and bake until bubbling around the edges and lightly browned on top, 30 to 40 minutes. Let sit for a few minutes before scooping onto plates to serve.



Pair this with:  
Mamma Mia  
Red Blend



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