



Diane (Fudge) Balda's Pasta a la Norma

Ingredients:

- 1 pound penne pasta
- 3 tablespoons of olive oil
- ½ small onion, finely chopped
- 3 cloves garlic, minced
- 1 28 oz can chopped tomatoes
- ¼ cup finely chopped basil
- 3 small eggplants, cut into 1-inch pieces
- Oil for frying
- Salt and pepper to taste
- pinch of red pepper flakes
- 2 oz ricotta salata cheese
- Fresh basil leaves to garnish

Sauce:

Heat 3 tablespoons of oil in a heavy saucepan, and sauté the onions until tender. Add garlic and red pepper flakes; stir, add the chopped tomatoes, basil, salt and pepper. Cook for 15 minutes or until the sauce has thickened.

Cook the pasta in boiling salted water. While it is cooking, fry the eggplant in ¼ cup of the oil in a heavy skillet until golden and tender. Drain on paper towels and fold into the pasta sauce. Once pasta is cooked al dente, drain and return it to the pan with half the sauce. Cook over medium heat until piping hot, and then serve in bowls, spooning the remaining sauce over the pasta.

Sprinkle with the grated ricotta salata and garnish with basil leaves.

Yield: Serves 4 - 6

Prep Time: 15 minutes, Cook Time: 30 minutes