

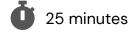




Pasta Alla Norma

with Shaved Parmesan

Pasta Alla Norma is a traditional Sicilian dish of spaghetti tossed with roasted eggplant in a tomato sauce garnished with fresh basil. The sweet tomato sauce and savoury eggplant create a deliciously balanced flavour.





4 servings



Spice it up!

Add a few slices of fresh red chilli or dried chilli flakes and a squeeze of lemon to spice this dish up.

TOTAL FAT CARBOHYDRATES 36g

130g

FROM YOUR BOX

LONG PASTA	1 packet
EGGPLANT	1
BROWN ONION	1
BUTTON MUSHROOMS	300g
GARLIC CLOVE	1
TINNED LENTILS	400g
TINNED CHERRY TOMATOES	2 x 400g
MESCLUN LEAVES	120g
PARMSAN CHEESE	1 packet
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, sugar of choice (see notes), white wine vinegar

KEY UTENSILS

large frypan, saucepan, oven tray

NOTES

We used white sugar; brown sugar or honey would also work well.

No gluten option - pasta is replaced with GF pasta.





1. COOK THE PASTA

Set oven to 220°C.

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions. Drain pasta.



2. ROAST THE EGGPLANT

Slice eggplant into 1cm thick pieces. Place on a lined oven tray. Coat well with oil. Season with salt and pepper. Roast for 15-20 minutes until golden and tender.



3. SAUTÉ THE SAUCE

Heat a large frypan over medium-high heat with **oil**. Dice onion, slice mushrooms and crush garlic. Add to pan as you go. Sauté for 5 minutes. Drain and rinse lentils. Add to pan along with cherry tomatoes. Simmer for 5 minutes.



4. DRESS THE MESCLUN

Add mesclun leaves to a large bowl along with 1 tbsp olive oil, 2 tsp vinegar, salt and pepper. Toss well to dress.



5. TOSS THE PASTA

Add roasted eggplant, **2 tbsp olive oil** and **1 tsp sugar** to pasta sauce. Add drained pasta and <u>1/3 packet parmesan</u> (reserve remaining to serve). Toss well to combine. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Roughly chop basil leaves.

Garnish pasta with chopped basil and remaining parmesan. Serve tableside along with dressed mesclun leaves.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



