

EGGPLANT & SUN DRIED TOMATO PASTA WITH RICOTTA

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COOK TIME: 25mins

SERVES: 2

CALORIES: 667 kcal (PER SERVING)

INGREDIENTS

250 g (8.8 oz) pasta
1 eggplant, cut into tiny cubes (small dice)
220 g (1 cup) sun dried tomatoes with oil
1 shallot, finely chopped
3 garlic cloves, minced
250 ml (1 cup) tomato puree
150 g (5.2 oz) ricotta
1/2 tsp crushed red pepper flakes
1 tsp smoked paprika
sea salt + black pepper

DIRECTIONS

Boil the pasta in salted water until al dente. Drain, reserving 1/4 cup of the cooking water.

Heat 5 tbsp oil from the sun dried tomatoes in a skillet over medium heat. Add garlic and shallot, cook until soft and fragrant, about 3 minutes. Add eggplant, sauté for 3 minutes. Stir in the sun dried tomatoes with their remaining oil. Cook for 5 minutes. Add the tomato puree and bring to a boil, simmer for 5 minutes. Season with chili flakes, paprika, salt and pepper.

Stir in the ricotta and pasta. If needed, add a big splash of the reserved cooking water. Stir so everything is well-coated, and cook until heated through and the flavors melt, for about 1 minute. Serve immediately. Enjoy.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.