



Rotini with Roasted Fairytale Eggplant and Tomatoes

Serving:

2-3

Type:

vegan, pareve

Author:

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Notes:

I love to roast all veggies once Autumn arrives but roasting tomatoes, eggplant, onions and garlic, in particular, really brings out the sweetness in ingredients that may otherwise taste too harsh and acidic. Lemon zest balances that sweetness at the end but if you want to add parmesan cheese it would be lovely, too. Feel free to use your favorite pasta and alter your choice of fresh herbs and veggies according to your preference. This is a flexible recipe that reflects what I found in my garden and at Pound Ridge Organics, NY, on an early October day. Mangia bene!

Ingredients:

½ pound rotini pasta or other pasta of choice

3-4 cups cherry tomatoes, sliced in half

4-5 cloves garlic, peeled and smashed (use the side of chef's knife)

5 Tb. olive oil (reserve 2 Tb)

1/2 tsp. Kosher salt (reserve ¼ tsp.)

⅛ tsp. Aleppo pepper

8-10 fairytale eggplant, sliced in half lengthwise

¼ Spanish onion, chopped

4-5 Tb. fresh, finely chopped basil and oregano, or any combination you like

1 tsp. Lemon zest, or more to taste

Directions:

Preheat oven to 400 degrees F.

Prepare 2 sheet pans by lining them with parchment paper.

Fill large pot with water and bring to a boil. Cook pasta according to package directions. Drain pasta, reserving ½ cup of cooking water to use to moisten pasta later, if needed.

Set cooked pasta aside in a large bowl.

In another large bowl, toss sliced tomatoes, smashed garlic, olive oil, salt and pepper. Distribute on one sheet pan so that ingredients are in a single layer.

Toss fairytale eggplant (using the tomato bowl) with reserved olive oil, salt

and pepper. Place sliced eggplant, flesh side down, on second sheet pan. Place chopped onion on the same pan (in it's own section) in a single layer and drizzle onion with additional olive oil, salt and pepper.

Roast both sheet pans for 20 minutes. Toss and spread out tomatoes again, flip eggplant so that skin side is down, and remove onions once they are golden.

Return sheet pans to oven and continue roasting for an additional 15-20 minutes until all ingredients are golden and soft.

Remove both pans from oven and slice fairytale eggplants into one inch pieces. Scrape all roasted ingredients into bowl with cooked pasta. Be sure to scrape all of the juices and bits of roasted veggies into the pasta bowl (a rubber spatula can help).

Toss pasta with chopped herbs and taste for seasoning. Add additional salt and pepper and reserved pasta liquid if desired.

Top with lemon zest and mangia!

Tips:

If you want to eat this bowl of pasta piping hot, start cooking the pasta once your veggies have been roasting for 20 minutes. In order to not overcook pasta, cook for 1-2 minutes less that the instructions on the package and have your colander ready in the sink so that you can move quickly when you taste that perfect al dente texture.