

Pasta alla Norma serves: 4 at home and 8 at school.

Season: Summer

From the garden: eggplant, capsicum, basil

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| Equipment: tea towel chopping board cook's knife measuring spoons baking tray and baking paper mixing bowl measuring cups frying pan timer | Ingredients: 2 eggplants, cut into 2cm cubes. 2 capsicums, roasted. 2 tablespoons of olive oil ½ teaspoon each of salt and pepper ½ small onion, finely chopped 2 garlic cloves 2 cups tomato sauce ½ teaspoon dried oregano 1 tablespoon basil paste Grated pecorino to serve. |
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What to do:

1. Preheat oven to 210°C.
2. Line a tray with baking paper.
3. Toss eggplant with oil, salt, and pepper. Spread on the tray and roast for 20 minutes.
4. Heat oil in a very large pan over medium heat. Add garlic, cook for 20 seconds until golden, then add onion and cook for 2 to 3 minutes until translucent and cooked through.
5. Add tomato sauce.
6. Add dried herbs, salt and pepper. Stir and simmer 5 minutes.
7. Stir in roasted eggplant and capsicum then add cooked and drained pasta. GENTLY toss until pasta is coated in the sauce (so the eggplant doesn't turn into complete mush!).
8. Add basil paste.
9. Serve immediately, garnished with a good pinch of grated pecorino.