

Eggplant, Basil and Fresh Mozzarella Penne

Serves: 4

Ingredients

12 oz penne or other short pasta
3 Tbsp olive oil
1 medium eggplant, cut into 1/2-in. pieces
Kosher salt and pepper
2 cups Basic Marinara or your favorite jarred marinara sauce
4 oz bocconcini (small fresh mozzarella balls), halved
1/2 cup fresh basil, leaves torn

Preparation

Cook the pasta according to package directions. Drain the pasta and return it to the pot.

Meanwhile, heat the oil in a large nonstick skillet over medium heat. Add the eggplant, season with 1/4 tsp each salt and pepper, and cook, stirring occasionally, until golden brown and tender, 12 to 15 minutes.

Add the marinara sauce and simmer until heated through, about 3 minutes. Remove from heat and stir in the bocconcini and basil. Toss the sauce with the pasta.

With pasta, 560 calories per serving.

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