Pomì
O Così. O Pomì.

Vegan Rigatoni alla Norma



Preparation time: 35 min
Difficulty: Easy

Ingredients

- Capers: 2 tablespoons
- Chopped fresh basil leaves: 1 cup loosely packed
- Cloves garlic: 4 thinly sliced
- Coarse salt: To taste
- Crushed red pepper flakes: To taste
- Fine salt: ½ teaspoon
- Medium-small eggplants: 2 (about 8-10 ounces each)
- Olive oil: 2 tablespoons
- Pasta of choice: 8 oz
- Vegan parmesan cheese (or homemade cashew cheese, hempesan): Optional for topping

Preparation

Place the eggplant, cut into 3/4-inch cubes, in a colander and sprinkle it generously with coarse salt. Allow it to sit for about 20 minutes.

Rinse the eggplant, then dry with paper towels or a clean kitchen towel, pressing it firmly to extract as much moisture as possible. Bring a large pot of salted water to a rolling boil. Add the pasta and cook according to package instructions.

While the water is reaching a boil and pasta is cooking, heat the olive oil in a large, deep skillet over medium high heat.
Add the eggplant and cook, stirring frequently, for 8-10 minutes, or until the eggplant is golden and very tender.

Add the garlic and cook, stirring constantly, for 1-2 minutes, or until the garlic is fragrant and getting soft.
Stir in the **Pomì Organic Chopped Tomatoes**, capers, salt, and crushed red pepper to taste.

Reduce the heat to low. Simmer the pasta sauce, uncovered, for 5-10 minutes, or until it has thickened up nicely. When the pasta is ready, drain it, reserving about a cup of the pasta cooking water. Add the drained pasta to the sauce, stir well, then add a little of the pasta water to loosen the mixture up.

Taste and adjust salt and red pepper as needed. Divide the pasta into serving bowls and top with basil and vegan cheese (or homemade cashew cheese or hempesan), if desired.

Recipe by Gena Hamshaw of The Full Helping

For this recipe we used:

Organic Tomato Pulp 750 gr

