



Eggplant and Shrimps Orecchiette



Time: 25 min.

Difficulty: Easy

Ingredients (4 people)

- **Ingredients**

- Chopped Tomatoes 400g 600 gr
- Black pepper to taste
- Eggplant 1
- Extra-Virgin Olive Oil q.b.
- Onion 1
- Orecchiette pasta 1.1 lbs
- Parsley to taste
- Salt q.b.
- Shrimps 1.1 lbs

For this recipe we used:



Preparation

Clean the shrimp and cut in half lengthwise.

Cut the eggplant into cubes that are not too large. Chop an onion.

Now take a pan, heat two tablespoons of oil and fry the chopped onion. Once golden, add the chopped eggplant and once cooked add the shrimp and let them sauté to finish cooking, add salt and pepper.

We pour the tomato Pomì cubes and let cook for about 10 minutes.

Boil pasta in salted water and sauté with the sauce.