Eggplant and Shrimps Orecchiette



Preparation time: 25 min
Difficulty: Easy

Ingredients

- 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

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.

For this recipe we used:

Chopped Tomatoes 600 gr

