



### Eggplant Basil Pasta

#### *Ingredients*

1/2 lb short cut pasta  
1 eggplant, cubed  
4 tbsp ricotta cheese  
5 grape tomatoes  
Fresh basil  
Extra virgin olive oil as needed  
Salt for seasoning

#### *Preparation*

Place cubed eggplant on a strainer and let excess moisture drain out for 30-45 minutes.  
Toss eggplant with a small coating of seasoned, all purpose flour.  
Meanwhile, cook pasta according to directions on package.  
In a hot saute pan, add oil and floured eggplant and crisp, then add tomatoes and al dente pasta.  
Saute all together, and mix in cheese.  
Top pasta with fresh basil.

**(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)**

