

BASIL GARLIC FETTUCCHINE WITH CAPONATA VEGETABLES



SERVINGS: 4-6

INGREDIENTS:

- 1 lb. Pappardelle's Basil Garlic Fettuccine
- 1 1/2 cup extra-virgin olive oil, divided
- 3 lb. eggplant, cut into 1" cubes
- 2 cup onion, finely chopped
- 2 cup tomato sauce
- 1/2 cup green olives, pitted & roughly chopped
- 1/4 cup capers, roughly chopped
- 1 cup celery, sliced crosswise into pieces
- 4 anchovy filets, chopped
- 4 teaspoons sugar
- 4 tablespoons red wine vinegar
- Salt & pepper, to taste

INSTRUCTIONS:

1. Heat a large pot over medium heat, then coat with 6 tbsp. EVOO. Add 1/3 of eggplant and cook, stirring constantly, until browned on all sides, about 8 minutes. Transfer to a side dish. Add 6 more tbsp. EVOO each time and repeat cooking process for the remaining two eggplant batches.
2. Warm 6 tbsp. EVOO in the same pot. Add onion and season with salt & pepper. Cook until the onions are translucent, about 4 minutes. Add tomato sauce, olives, capers, celery, and anchovies. Bring to a simmer, then return eggplant to the pot and add vinegar and sugar. Gently stir mixture and let simmer, uncovered, for 30 minutes. Season with salt & pepper.
3. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente, about 8-10 minutes. Drain pasta.
4. Toss pasta with caponata vegetables until well mixed. Serve immediately & enjoy!