



Cooking Made Easy

hellofresh.com | hello@hellofresh.com

Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#) [p](#)
2015 You'll be entered into our weekly photo contest!

Roasted Eggplant & Sun-Dried Tomato Pasta



Sun-dried tomatoes are the secret to sweet, rich tomato flavor without hours of stovetop simmering. Adding roasted eggplant into the sauce deepens the richness even further. Make sure to season the sauce at every step of the way for intense layers of flavor!



30 min



level 1



veggie



spicy



Eggplant



Linguine



Garlic



Onion



Sun-Dried Tomatoes



Parsley



Chili Flakes



Diced Tomatoes

Ingredients	2 People	4 People
Eggplant	1	2
Linguine	1) 6 oz	12 oz
Garlic	2 cloves	4 cloves
Onion	1	2
Parsley	1 bunch	2 bunches
Sun-Dried Tomatoes	1 ½ oz	3 oz
Chili Flakes	1 t	2 t
Diced Tomatoes	1 can	2 cans
Olive Oil*	2 T	4 T

*Not Included

Allergens
1) Wheat

Tools
Pot, Strainer,
Baking Sheet,
Pan

Ruler
0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 620 cal | Carbs: 106 g | Fat: 16 g | Protein: 19 g | Fiber: 16 g



1 Preheat oven to 400 degrees. Bring a large pot of **water** to a boil with a large pinch of **salt**. Finely dice the **onion**. Thinly slice the **sun-dried tomatoes**. Mince the **parsley** and **garlic**. Cut the **eggplant** into ½-inch cubes.



2 In a bowl, toss the **eggplant** with 1 tablespoon **olive oil**, **salt** and **pepper** to taste. Transfer to a baking sheet and cook in the oven for around 15 minutes, or until it's soft and slightly crispy around the edges.



3 Heat 1 tablespoon **olive oil** in a pan over medium heat. Add the **garlic**, **onion**, **sun-dried tomato**, and as many **chili flakes as you dare!** Cook for about 5 minutes, until the onion is softened.

4 Add the **canned tomatoes** and season with **salt** and **pepper**. Simmer over medium-low heat for around 10 minutes.



5 Cook your **pasta** in the **boiling water** for about 10 minutes, or until the al dente.

6 Once the sauce has thickened, stir in the **eggplant**. Drain the pasta and toss it in the pan with the sauce.

7 Serve the **pasta** with a sprinkle of the **parsley** on top.