



EGGPLANT AND SUN-DRIED TOMATO LINGUINE

with Fresh Mozzarella and Chili



HELLO

SUN-DRIED TOMATOES

This magic ingredient adds a pop of tangy flavor anywhere you put it.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 720



Eggplant



Sun-Dried Tomatoes



Parsley



Linguine Pasta
(Contains: Wheat)



Diced Tomatoes



Yellow Onion



Garlic



Fresh Mozzarella
(Contains: Milk)



Chili Flakes

START STRONG

Eggplant skin is packed with nutrients, but not everyone is a fan of its texture. If you'd like, you can peel it off before cubing the veg.

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Large pan
- Olive oil (1 TBSP | 2 TBSP)
- Sugar (½ tsp | 1 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Eggplant 1 | 2
- Yellow Onion 1 | 1
- Sun-Dried Tomatoes 1½ oz | 3 oz
- Garlic 2 Cloves | 4 Cloves
- Parsley ¼ oz | ¼ oz
- Fresh Mozzarella 4 oz | 8 oz
- Linguine Pasta 6 oz | 12 oz
- Chili Flakes 1 tsp | 1 tsp
- Diced Tomatoes 1 Cans | 2 Cans

HELLO WINE



PAIR WITH

Come si dice?! Rosso Salento Primitivo, 2015

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1 PREHEAT OVEN AND ROAST EGGPLANT

Wash and dry all produce. Preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Cut **eggplant** into ½-inch cubes. Toss on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until soft and golden, about 20 minutes, tossing halfway through.



4 MAKE SAUCE

While pasta cooks, heat a drizzle of **olive oil** in a large pan over medium heat. Add **onion**, **sun-dried tomatoes**, **garlic**, and a pinch of **chili flakes** (to taste). Cook, tossing, until onions are very soft, 5-6 minutes. Stir in **diced tomatoes** and ½ **tsp sugar**. Bring to a boil, then lower heat and let simmer until pasta is done cooking. Stir in reserved **pasta cooking water**.



2 PREP

Halve, peel, and finely chop **onion**. Thinly slice **sun-dried tomatoes**. Mince or grate **garlic**. Roughly chop **parsley**. Tear **mozzarella** into small pieces.



5 FINISH PASTA

When **eggplant** is done, stir into pan with **sauce**, along with **linguine**, **mozzarella**, and half the **parsley**. Toss until thoroughly combined and cheese has melted. Season with **salt** and **pepper**.



3 COOK PASTA

Once water is boiling, add **linguine** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Carefully scoop out and reserve ½ **cup pasta cooking water**, then drain.



6 PLATE AND SERVE

Divide **pasta mixture** between plates and drizzle with **olive oil**, if desired. Garnish with remaining **parsley** and serve.

PRESTO!

Melty mozzarella and savory eggplant always steal the show.

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