

CHEZ PANISSE PASTA RECIPE BUCATINI WITH ROASTED EGGPLANT

2 large eggplants, cut in 1/2-inch cubes
jalapeno peppers, seeded, sliced into rings
1 jumbo onion, diced
extra-virgin olive oil, as needed
16-oz bucatini pasta, cooked al dente
1 onion, sliced
4-to-6 cloves garlic, thinly sliced
1 28-oz can san marzano tomatoes, drained, crushed
1 1/2 tablespoons mild pepper paste
1/2 teaspoon sugar
red pepper flakes, to taste
1 1/4 teaspoons salt
a splash of balsamic vinegar
1 cup fresh basil, chopped
1 cup fresh parsley, chopped

Preheat the oven to 400 degrees.

Toss eggplant cubes with olive oil and place them on a roasting pan in a single layer. Toss jalapeno peppers and diced onion with olive oil and place onto another pan. Roast both for about 25 or until they are soft.

Meanwhile, bring a large pot of water to boil. Cook the pasta according to instructions on the box. Drain.

Heat a large skillet to medium; pour in some olive oil. Add sliced onion and sauté until they are starting to color. Add the garlic and cook for 30 seconds. Add tomato, pepper paste, sugar and red pepper flakes. Cook a little bit then add in salt and a splash of balsamic vinegar.

Gently dump the eggplant into the tomato sauce along with the roasted vegetables and basil. Bring the mixture to a simmer. Add in pasta, toss to coat and season if necessary. Sprinkle with parsley just before serving.