



Ziti, Eggplant, Sun-dried Tomatoes & More

INGREDIENTS

1 lb pasta (I used gluten free Tinkyada ziti but use whatever you like)
3 small Italian eggplant, cut in 1/2" strips (approx. 4 c)
1 c artichoke hearts, quarters
1/4 c sun-dried tomatoes, chopped
1 medium yellow onion, sliced (approx. 1.5c)
2 c basil, chiffonade
3 large garlic cloves, sliced
1.5 T capers
2 T Kalamata Olives
3 T olive oil
½ - 1 t salt
1/2 t red pepper flakes
reserved pasta water (1/2-2/3 c)
Goat or Feta cheese, or Pesto, optional

INSTRUCTIONS

1. Put a pot of water to boil for the pasta.
2. Sauté the onions in oil, adding 1/2 t salt and red pepper over low heat. Let soften while you slice the eggplant and garlic.
3. Add the eggplant to the onions and slightly raise the flame to medium low. You want to brown the eggplant a bit.
3. While the eggplant is cooking, prep all the remaining ingredients, and add the pasta to the boiling pot.
4. Once the eggplant has browned, add a tad more oil in the middle of the pan for the garlic to cook. Then add the capers, olives, sun-dried tomatoes and artichoke hearts. Lower the heat and let warm through. At this point, give it a taste for seasoning. The capers, olives and sun-dried tomatoes all have a salty component so you don't want to over season. I added another ½ teaspoon.
5. By this time the pasta should be ready. Reserve some of the pasta water, then drain the rest. Add the pasta to sauce pot, stir together. Add pasta water as needed. Turn off the heat and add the basil.
6. Serve immediately. Grate some cheese over top. This dish would also be delicious with chunks of feta or goat cheese stirred in. Or if you have as much basil as I did, make a pesto and add a few dollops to the dish.