Tomato and Aubergine Covered-Pan Pasta

2 generous pasta bowls · Active 15 min · Total 40 min

Skills: Easy

Ingredients

- 1 small aubergine, cut into 1/2-inch cubes (250 g)
- 1 1/2 tablespoons olive oil (22 ml)
- 1 small onion, finely chopped (100 g)
- 2 garlic cloves, minced
- 1/2 teaspoon dried oregano
- 1 can chopped tomatoes, 14 oz (400 g)
- 6 oz short pasta such as fusilli (170 g)
- 1 1/4 cups hot water (300 ml), plus 2–4 tablespoons if needed
- 1/2 teaspoon fine salt
- 1/4 teaspoon black pepper
- 2 tablespoons torn basil leaves (5 g)
- 2 tablespoons finely grated Parmesan (15 g)

Set out

10-inch deep skillet with lid (25 cm; at least 2.5 liters), Wooden spoon, Measuring jug

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Heat oil in the deep skillet over medium-high heat. Add aubergine and onion. Cook 7–8 minutes, stirring occasionally, until onion softens and aubergine has golden edges. Add 2 tablespoons of the measured hot water and scrape the pan.

2. Stir in garlic and oregano for 30 seconds. Add tomatoes, pasta, remaining measured water, salt and pepper. Bring to a simmer, cover and reduce to medium-low.

3. Cook 12–16 minutes, stirring every 3 minutes, until pasta is tender and aubergine is soft. Add extra hot water 1–2 tablespoons at a time if the pan dries before pasta is cooked. If too wet once tender, simmer uncovered 1–2 minutes.

4. Remove from heat, cover and stand 2 minutes. Fold through basil, divide between bowls and finish with Parmesan.

Keep room to stir

Choose a deep pan of at least 2.5 liters. A shallow frying pan can overflow when the sauce bubbles and gives too little room to stir pasta from the bottom.

A useful detail

Use ordinary dried pasta, not fresh pasta or quick-cook shapes. Gluten-free pasta may need a different amount of liquid and is not a direct swap in this method.

Keep it well

Cool promptly in shallow containers and refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat with a little water to 165°F/74°C.