

**BASIL GARLIC PENNE WITH
EGGPLANT ARRABBIATA**

1 lb. Pappardelle's Basil Garlic Penne
¼ cup olive oil
1 onion, finely chopped
6 garlic cloves, chopped
1 teaspoon crushed red pepper flakes
1 large eggplant, peeled and finely diced
1 teaspoon salt
1, 28 oz. can crushed tomatoes
1 teaspoon cracked black pepper
¼ cup chopped fresh flat-leaf parsley
Freshly grated Parmesan cheese

1. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Reserve one cup of pasta cooking water, drain well and rinse with warm water.

2. In a large skillet, heat olive oil. Add onion, garlic and crushed red pepper flakes and let cook for 1-2 minutes. Add eggplant and salt and cook until tender about 15 minutes. Stir in tomatoes, black pepper and parsley. Cook for an additional 3-5 minutes. If sauce is too thick, add as much of the reserved cooking water to obtain desired consistency.

3. Serve sauce over individual plates of pasta.

Serves 4-6

**DOUBLE GARLIC SAUCE WITH
GARLIC PARSLEY PASTA**

1 lb. Pappardelle's Garlic Parsley Pasta
2 heads of garlic
¾ cup walnuts, toasted
1 cup of basil leaves
Olive oil
Freshly grated Parmesan cheese

1. Preheat oven to 375 degrees. While oven is heating, take one head of garlic and wrap it in tinfoil or place in a ramekin covered with tinfoil, before placing garlic in the preheated oven drizzle approximately 1 teaspoon of olive oil on top before sealing the tinfoil. Let roast in oven for approximately 25 minutes.

2. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Reserve one cup of pasta cooking water, drain well and rinse with warm water.

3. Peel and mince the remaining head of garlic. In a large skillet heat 2 tablespoons of olive oil, when warm add minced garlic. Let braise on low heat for ten minutes.

4. When garlic in the oven is done roasting (can be done a day ahead and kept in fridge), peel and coarsely chop. Add to the braised garlic on the stove, along with the toasted walnuts – mix and heat through about 30 seconds.

5. Add cooked pasta to the garlic and walnut sauté – toss pasta until thoroughly mixed. Serve at the table with fresh basil torn into bite-sized pieces and freshly grated Parmesan cheese.

Serves 4-6