

Eggplant and currant fusilli

(Please note that this recipe does not need to be doubled)

<p>Ingredients</p> <ul style="list-style-type: none">• 2 x 450g eggplants, cut crosswise into 1cm thick slices• 2 tablespoons olive oil• 1 medium onion, chopped• 4 garlic cloves, minced• 3/4 cup pine nuts, toasted• 3/4 cup dried currants• 1/2 cup drained capers• 800g diced tomatoes• 500g fusilli pasta• 1/4 cup freshly grated parmesan Cheese• 1/2 cup chopped fresh basil	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• large bowl• frypan• large saucepan
<p>What to do</p> <ol style="list-style-type: none">1. Heat olive oil in heavy large pan over medium-high heat. Add onion and sauté until golden, about 4 minutes.2. Add garlic; sauté 1 minute. Add eggplant; sauté until tender, about 10 minutes.3. Stir in pine nuts, currants, and capers; sauté 1 minute. Add tomatoes with juices; bring to simmer. Season to taste with salt and pepper.4. Meanwhile, cook pasta in large pot of boiling salted water until just tender but firm enough to bite. Drain. Return pasta to pot.5. Add eggplant mixture, 1/4 cup cheese, and basil. Toss to combine. Transfer to large bowl.	

