

LINGUINE WITH EGGPLANT RAGOUT

from rachaelraymag.com

(4 servings)

Ingredients

- 2 eggplants (about 2 lbs)
- 1 lb linguine pasta
- ¼ cup extra-virgin olive oil
- 4 cloves garlic, finely chopped
- 1 14.5-oz can chopped tomatoes
- salt and pepper
- ⅓ cup chopped fresh basil

Preparation

1. Preheat the oven to 350°F. Pierce the eggplants all over, place on a baking sheet and cook until very soft, about 1 hour. Let cool slightly, then cut each eggplant in half and scoop the flesh into a bowl; discard the skin.
2. Meanwhile, in a pot of boiling, salted water, cook the linguine until al dente. Drain, reserving ½ cup of the pasta cooking water.
3. In a large skillet, heat the olive oil over medium heat. Add the garlic and cook, stirring, for 2 minutes. Add the tomatoes and their juice and cook until the liquid has reduced, about 10 minutes. Stir in the eggplant; heat through. Season with salt and pepper.
4. Add the pasta and basil; toss to coat. Add the reserved pasta cooking water as needed.