

30 minutes

Serves 2

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Ingredients

- ½ cup (125ml) olive oil
- 2 brinjals, cubed
- Salt and milled pepper
- ½ packet (250g) PnP penne
- 1 bottle (425ml) PnP roasted vegetable pasta sauce
- Handful fresh basil and grated PnP Grana Padano, for serving

Method

1. Heat oil in a pan over medium heat.
2. Lightly salt brinjals and saute for 10 minutes or until well browned and crispy.
3. Remove from pan and drain on paper towel. (Set pan aside to use later.)
4. Cook pasta according to packet instructions.
5. Drain pasta, reserving 1 cup (250ml) of starchy cooking water.
6. Add pasta water, pasta sauce and brinjals back into pan and heat through.
7. Add cooked penne and toss to coat.
8. Serve immediately with a grating of black pepper, fresh basil and Grana Padano.

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