30 minutes Serves 2 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients

- ¹/₂ cup (125ml) olive oil
- 2 brinjals, cubed
- Salt and milled pepper
- 1/2 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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