

*Recipe from What a Dish Catering
Chef Mac Edwards*

*Rigatoni with Roasted Eggplant and Sundried
Tomatoes*

Serves 6 - 8

- 1 medium eggplant, cubed*
- 5 oz frozen spinach, squeezed of liquid*
- 1/4 cup finely chopped onion - red or purple*
- 1/4 jar (small) finely sliced sundried tomatoes*
- 1 1/2 cups fresh chicken stock*
- 1 T corn starch*
- 1 16 ounce boxes of Rigatoni - cooked al dente*

Garnish:

- Sliced sundried tomatoes*
- Chopped parsley*
- 2 Tablespoons grated parmesan*
- 1 Tablespoon Italian breadcrumbs*

*Toss cubed eggplant in olive oil and coarse salt; Roast in high oven until softened (425 degrees for roughly 25 - 30 minutes)
Place eggplant, spinach, onion and sundried tomatoes in large bowl
Pour thickened stock over all
Dump cooked pasta into bowl and gently stir all together.
Correct seasoning with S&P*

Place in containers. Garnish.

Can be served hot or at room temp.