



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Rigatoni with Eggplant and Pine Nut Crunch –**

**Nonstick vegetable oil spray**

**1 unpeeled large eggplant (1 ½ to 1 ¾ lbs.) cut into 1-inch cubes**

**2 medium yellow bell peppers, cut into ½-inch squares**

**2 cups of grape tomatoes**

**3 large garlic cloves, divided**

**1/3 cup olive oil**

**2 cups firmly packed fresh basil leaves, divided**

**1 cup freshly grated Parmesan cheese, divided**

**¼ cup pine nuts**

**1 28-ounce can whole tomatoes in juice**

**1 cup heavy whipping cream**

**1 lb. rigatoni**

**1 lb. whole-milk mozzarella cheese, cut into 1/2-inch cubes**

**1. Preheat oven to 425°. Spray large rimmed baking sheet with nonstick spray; add eggplant and peppers. Cut tomatoes in half lengthwise; add to sheet. Using garlic press, squeeze 1 clove onto vegetables. Drizzle vegetables with oil; toss. Sprinkle with salt and pepper. Roast vegetables until tender, stirring often, 35 to 45 minutes.**

**2. Combine 2/3 cup basil, ½ cup Parmesan, pine nuts, and 1 garlic clove in mini processor or mince by hand until crumbly. Season topping with salt and pepper.**

**3. Blend tomatoes with juice, cream, ½ cups basil, and 1 garlic clove in processor until smooth. Season sauce with salt and pepper.**

**4. Cook pasta in pot of boiling salted water until just tender to the bite, stirring occasionally; drain. Return to pot. Toss with vegetables, sauce, and ½ cup Parmesan. Transfer to 13x9x2-inch baking dish. Sprinkle with mozzarella and pine nut topping.**

**5. Bake pasta until heated through, 25 to 35 minutes. Let stand 10 minutes and serve.**

***Credit: Bon Appetit***