

# Pasta Salad with Eggplant, Tomatoes, and Basil

*Serves 6–8*

## INGREDIENTS:

- 2 medium eggplants (about 1 pound total), cut into ½-inch-thick rounds
- ½ cup extra virgin olive oil, plus more to brush on eggplant
- ¼ cup lemon juice from 2 lemons
- ½ teaspoon grated lemon zest
- 2 medium cloves garlic, divided and minced
- ½ teaspoon red pepper flakes
- 1 pound pasta such as rigatoni, fusilli, or farfalle
- 2 large tomatoes, cored, seeded, and cut into ½-inch chunks
- 15 fresh basil leaves, shredded

## DIRECTIONS:

Bring 4 quarts to a boil in large pot over high heat. Meanwhile, brush eggplant with olive oil to coat very lightly and toss with salt and pepper to taste. Either grill eggplant until marked with dark stripes on both sides, about 15 minutes, or broil on baking sheet placed 4 inches from heating element, turning once, until tender and browned, about 7 minutes; cool to room temperature.

Whisk lemon juice and zest, ¾ teaspoon salt, 1 clove garlic, and red pepper flakes in large bowl; whisk in ½ cup oil in slow, steady stream until smooth.

Add pasta and 1 tablespoon salt to boiling water. Cook until pasta is al dente and drain. Whisk dressing again to blend; add hot pasta, cooled eggplant, tomato, remaining garlic, and basil; toss to mix thoroughly. Cool to room temperature, adjust seasonings, and serve.

*Found on Greenbean Delivery Website*