



## Pasta Norma

Prep:	10 minutes
Cook:	25 mins ish
Total:	35 mins ish
Servings:	8 children

### Ingredients

- 3 tbsp olive oil
- 2 small aubergines, diced
- 2 garlic cloves, finely chopped
- 2 400g tins of chopped tomatoes
- 400g rigatoni
- 1 handful of basil, shredded
- 2 tbsp parmesan cheese

### Method

1. Heat 2 tbsp olive oil in a large non-stick frying pan. Add the aubergine in batches and fry on a fairly high heat until it softens and turns golden (you want it very tender with no hint of bounciness). Season and tip out onto a plate.
2. Wipe out the pan, then add another tbsp oil and cook the garlic for a minute. Add the tomatoes and season, then simmer for 10 minutes.
3. Cook the pasta. Stir the basil and aubergine into the sauce and simmer for 5 minutes. Toss the sauce with the drained pasta and finish with grated cheese and more basil if you like.