



Vegetarian



Easy



1 hr – 1 hr and 30 mins

# Aubergine and Garlic Penne

SERVES: 4

PREPARATION TIME: 15 minutes

COOKING TIME: 50 minutes

## Ingredients

- 2 large aubergines, halved and flesh scored
- 1 small garlic bulb
- 2 tbsp Filippo Berio Classico Olive Oil
- 75g grated hard pecorino (remove to make vegan)
- 500g penne
- 200g spinach
- 1 small bunch basil, leaves torn
- Filippo Berio Extra Virgin Olive Oil to drizzle

## Method

1. Preheat the oven to 180°C.
2. Line a roasting tray and place the aubergine halves and the whole garlic bulb on it, drizzled with 2 tbsp Filippo Berio Classico Olive Oil. Roast for 30-45 minutes until softened.

3. Once cooked, scoop out the aubergine flesh and place in a food processor. Add the (peeled) garlic cloves, 50g of pecorino, season and blend until combined but not too smooth.
4. Cook the penne in salted boiling water according to packet instructions. Strain the pan, keeping a cup of pasta water.
5. In a large frying pan, wilt the spinach with a splash of water. When cooled, squeeze the excess water and coarsely chop.
6. Add the spinach back into the frying pan with the penne and aubergine sauce. Use the saved pasta water to loosen the sauce if necessary.