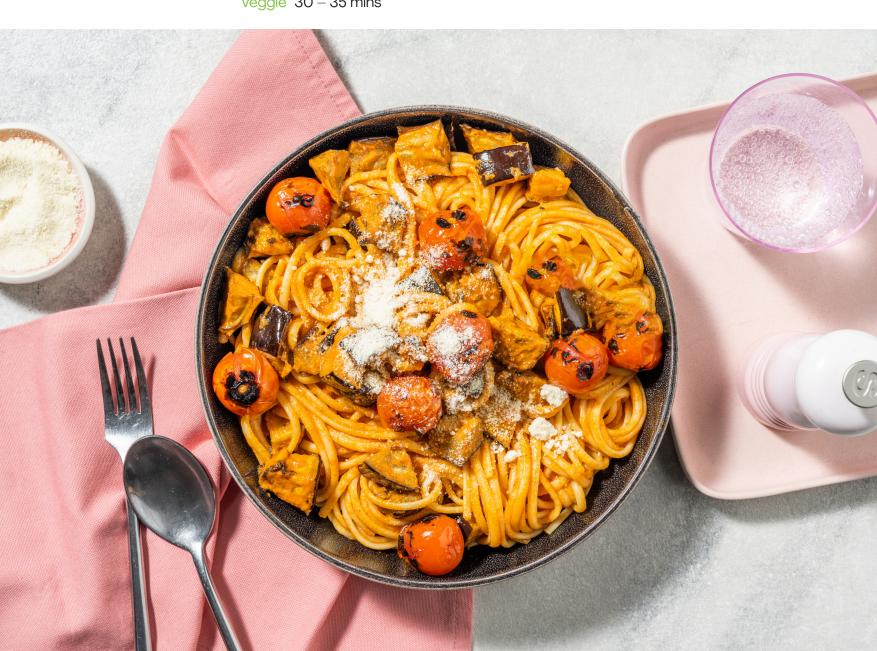


# Linguine Melanzane with blistered cherry tomatoes

Veggie 30 – 35 mins











Grated Italian Style Hard Cheese



**Cherry Tomatoes** 

**Dried Linguine** 



Creme Fraiche





Shallot



Italian Herbs

Pantry Items: Salt, Pepper, Water, Oil, Sugar



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#### Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

# Cooking tools you will need

Baking sheet with baking paper, colander

# Ingredients

	2P	4P
Aubergine	1 unit	2 units
Dried Linguine	180 g	360 g
Grated Italian Style Hard Cheese	2 units	4 units
Cherry Tomatoes	125 g	250 g
Creme Fraiche	110 g	220 g
Passata	1 pack	2 packs
Shallot	1 unit	2 units
Italian Herbs	½ sachet	1 sachet

#### **Nutrition**

	Per serving	Per 100g
for uncooked ingredients	466 g	100 g
Energy (kJ/kcal)	2728 kJ/ 652 kcal	585.4 kJ/ 139.9 kcal
Fat (g)	21.8 g	4.7 g
Sat. Fat (g)	13 g	2.8 g
Carbohydrate (g)	88.8 g	19.1 g
Sugars (g)	16.8 g	3.6 g
Protein (g)	21.5 g	4.6 g
Salt (g)	1.3 g	0.3 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## **Allergens**

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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### Roast the Aubergine

- Preheat your oven to 240°C/220°C fan/gas mark 9.
- Trim the **aubergine** then cut into roughly 2cm pieces.
- Pop the aubergine onto a lined baking tray.
- Drizzle with oil, season with salt and pepper then toss to coat.
- Spread out in a single layer. When the oven is hot, roast on the top shelf until the aubergine is soft and golden, 20-25 mins. Turn the tray halfway through.



### Cook the Linguine

- Meanwhile, boil a large pot of salted water for the pasta.
- When boiling, add the **linguine** to the **water** and bring back to the boil.
- · Cook until softened, 12 mins.
- Once cooked, drain in a colander and pop back in the pot, off the heat.
- Drizzle with **oil** and stir through to prevent sticking.



# Blister the Cherry Tomatoes

- When the **aubergine** has been cooking for 12-15 mins, remove from the oven.
- Pop the tomatoes onto the same tray.
- Drizzle with oil and season with salt and pepper.
- Pop back into the oven for the remaining cooking time, 8-10 mins.



#### Start the Sauce

- Meanwhile, halve, peel and finely chop the **shallot**.
- Place a pan over medium-high heat with a very light drizzle of oil.
- Add the shallot and season with salt and pepper.
   Fry until softened, stirring occasionally, 4-5 mins.
- Add half the dried Italian herbs (double for 4p).
   Cook until fragrant, 1 min.
- Pour in the passata and 100ml water (double for 4p). Simmer until slightly reduced, 3-5 mins.



#### **Finishing Touches**

- Pour in the creme fraiche and ½ tsp sugar (double for 4p) and allow to warm through, 2-3 mins.
- Season to taste with salt, pepper and sugar.
- Add the roast tomatoes and aubergine to the sauce along with the linguine.
- Toss everything together until warmed through, 1-2 mins.



## Garnish and Serve

- · Divide the aubergine linguine between bowls.
- · Garnish with a sprinkling of cheese.

### Enjoy!