

## Rigatoni with Eggplant and Pine Nut

BY ROZANNE GOLD BON APPÉTIT MARCH 2011

YieldMakes 8 servings

### Ingredients

Nonstick vegetable oil spray

1 1/2 pounds unpeeled eggplant, cut into 1/2-inch cubes

2 medium yellow peppers, cut into 1/2-inch squares

2 cups cherry 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

1/4 cup pine nuts

4 whole tomatoes, peeled and seeded with juice

1 cup heavy whipping cream

1 pound rigatoni

1 pound whole-milk mozzarella cheese, cut into 1/2-inch cubes

### Preparation

Preheat oven to 425°F. 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 garlic clove onto vegetables. Drizzle vegetables with oil; toss. Sprinkle with salt and pepper. Roast vegetables until tender, stirring often, 35 to 45 minutes.

Combine 2/3 cup basil, 1/2 cup Parmesan, pine nuts, and 1 garlic clove in mini processor. Blend until crumbly. Season topping with salt.

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

Cook pasta in pot of boiling salted water until just tender but still firm to bite, stirring occasionally; drain. Return to pot. Toss with vegetables, sauce, and 1/2 cup Parmesan. Transfer to 13 x 9 x 2-inch baking dish. Sprinkle with mozzarella and pine nut topping.

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