

ANNA

Angel Hair Pasta With Goat Cheese And Spicy Eggplant

A simple, delicious and tangy pasta with spicy eggplant and leeks.

Ingredients

3 tablespoons extra-virgin olive oil
2 cloves garlic, minced
1 cup thinly sliced leeks, white and green parts only

1 cup canned spicy eggplant, chopped
1 cup good-quality chicken stock
1 (4-ounce) log goat cheese
Sea salt and freshly ground pepper, to taste

1 (1/2 -pound) package capellini (angel hair) pasta

Grated Parmesan cheese, to serve

Preparation

Drizzle oil in large skillet over medium heat. Add garlic and cook 1 minute until fragrant. Add leeks and spicy eggplant. Cook 2 minutes or until leeks are softened. Add stock. Bring mixture to boil, lower to simmer. Stir in goat cheese. Season with salt and pepper.

Meanwhile, in large pot of boiling, salted water, cook pasta until tender but firm, about 3 minutes. Drain reserving 1/4 cup pasta water, and place pasta into skillet with sauce. Add a bit of pasta water, increase heat for a minute and toss to coat. Sprinkle with Parmesan. Serves 4.