

# Roasted eggplant, basil & feta spaghetti



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**Preparation:** about 15 minutes  
**Cooking:** about 20 minutes  
**Serves:** 4

400g medium eggplants, trimmed and cut into 1–2cm pieces

2 garlic cloves, finely chopped

1 onion, finely chopped

¼ cup olive oil

Salt and ground black pepper

250g cherry tomatoes

350g dried spaghetti

⅓ cup small basil leaves

75g feta cheese, crumbled

1. Preheat oven to 220°C (200°C fan forced). Combine eggplants, garlic and onion and oil in a bowl. Season with salt and pepper and toss to combine. Place on a large baking tray. Roast for 20 minutes. Add tomatoes and roast for a further 8 minutes until tomatoes and eggplant is tender.
2. Meanwhile, cook spaghetti in a large saucepan of boiling salted water following packet directions until tender. Drain and return to pan.
3. Add eggplant mixture to spaghetti. Gently toss to combine over low heat. Season with salt and pepper to taste. Toss through basil. Spoon onto serving plates. Sprinkle with feta and toasted pine nuts and serve.



### Eggplant

- A good source of dietary fibre, which is important to keep the bowel healthy.
- A good source of vitamin B6 which is important throughout the body, especially in the blood and brain.
- The skin of purple eggplant is a rich source of valuable antioxidant pigments that are currently being researched for their effects on health.