

Anelletti Pasta Eggplant Boats

Yield: 4 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-peperoncino-pasta-recipe>

Ingredients:

- 6 1/3 ounces pasta anelletti, 6.5oz
- 2 eggplants large
- 10 cherry tomatoes you can omit these
- 1 1/4 cups tomato passata 10oz I used Mutti
- 2 garlic cloves peeled
- 1 1/3 cups cheese primo sale, 5oz or ricotta salata or feta
- parmigiano or grana grated - as required
- 1 teaspoon peperoncino flakes, optional
- 3 tablespoons extra virgin olive oil you may need more as eggplant absorbs the oil
- salt for pasta and to taste
- black pepper to taste
- basil leaves for presentation
- breadcrumbs as required

Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 67 grams
3. Cholesterol: 40 milligrams
4. Fat: 25 grams
5. Fiber: 12 grams
6. Protein: 22 grams
7. SaturatedFat: 10 grams
8. Sodium: 870 milligrams
9. Sugar: 13 grams

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