



Baked Rigatoni

with Roasted Eggplant, Tomato & Three Cheeses

Roasted eggplant and creamy cheeses give this vegetarian main depth; tomato and herbs complement Cabernet's dark fruit and toasted spice.

Serves 8-10 | Prep 25 min | Cook 55 min | VEGETARIAN

INGREDIENTS

- 1 1/2 lb rigatoni
- 2 medium eggplants (about 2 lb), cubed
- 4 tbsp olive oil, divided
- 1 onion, diced; 4 garlic cloves, minced
- 2 cans (28 oz each) crushed tomatoes
- 2 tsp dried oregano; 1/4 tsp chili flakes
- 15 oz whole-milk ricotta
- 12 oz mozzarella, shredded
- 3/4 cup grated vegetarian hard cheese
- 1/2 cup chopped basil, plus leaves to serve
- 1 1/2 tsp kosher salt; 1/2 tsp pepper

DIRECTIONS

1. Heat oven to 425°F. Toss eggplant with 3 tbsp oil, 1 tsp salt and pepper. Roast on two trays 25-30 min; turn once. Reduce oven to 375°F.
2. Soften onion in remaining oil 5 min. Add garlic, oregano and chili; stir 1 min. Add tomatoes and remaining salt; simmer 20 min. Stir in basil; adjust seasoning.
3. Boil pasta in salted water 2 min less than package directions; reserve 1 cup water and drain. Mix with eggplant and sauce; loosen with reserved water.
4. In two greased 9 x 13-inch dishes, layer half the pasta and half of each cheese. Repeat.
5. Cover; bake 20 min. Uncover; bake 10-15 min until bubbling and golden. Rest 10 min; add basil. Choose vegetarian-rennet cheeses.

POUR & SERVE

Bring the platter to the table and pour generously for your gathering.