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Pasta with Swordfish, Tomato, and Eggplant

Makes about 6-8 bowls

takes about 30 minutes

Ingredients

Kosher salt

1/4 cup extra-virgin olive oil, plus more as needed

2 eggplants peeled or unpeeled, cut into 1/2-inch dice, salted, drained and rinsed

3 medium clove garlic, sliced thin

1 heaping tbsp capers

2 pound swordfish, skin removed, flesh cut into 1/2-inch pieces

1 pound rigatoni or spaghetti

2 trays ripe cherry or other small tomatoes, cut in half

1/2 cup dry white wine

2 tsp oregano leaves chopped

Directions

1. Fill a small pot with salted water and bring to a boil.
2. In a large skillet, heat olive oil over medium-high heat until shimmering. Add sliced garlic and keep moving until lightly browned. Remove from pan. Add eggplant to the oil and cook, stirring, until tender. Remove from pan and set aside with garlic, add oregano & capers.
3. Meanwhile, add pasta to boiling water and cook until al dente, according to manufacturer's recommended timing. Reserve 2 cups of cooking water and drain the pasta.
4. Add tomatoes and white wine to skillet and cook until tomato and wine has reduced to a thick sauce.
5. Increase heat to medium-high and add swordfish and cook till Swordfish has cooked and sauce has thickened.
6. Return cooked eggplant to skillet. When pasta is cooked, transfer to skillet as well. Mix well and add pasta water until a smooth sauce has formed. Add a little more water than you think you'll want as the pasta will continue to soak up the water.
7. Transfer to bowls and serve.