Pasta with Eggplant and Tomato Sauce

Ingredients
2 medium eggplants, cut into 3/4” cubes
2 tbsp olive oil
Salt and black pepper, to taste
1 tsp crushed red chili flakes (optional)
3 cloves garlic, minced
1 (28-oz.) can whole peeled tomatoes, undrained and crushed by hand
1/2 tsp dried oregano
1 lb spaghetti (or pasta of choice)
16 leaves fresh basil, divided
Grated parmesan (for serving)

Directions
1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve 1/2 cup cooking water, then drain the pasta.
2. Heat a large skillet with olive oil. Add eggplant and season with salt and pepper. Cook until golden and tender, about 5 minutes. Add garlic, oregano and chili flakes; cook until fragrant.
3. Add tomatoes and half the basil to eggplant mixture; season with salt & pepper and cook about 5 minutes.
4. Transfer pasta to tomato sauce, add reserved cooking water and toss to combine. Stir in remaining basil.
5. Serve with grated parmesan.

Servings: 4  
Total Time: 30 minutes