



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Mucho Easy® Grilled Eggplant over Pasta

The farm stand that we shop at has eggplants galore this time of year, and we enjoy this dish with a tossed salad on a warm summer evening.

Ingredients:

One large eggplant

¼ to ½ cup EVOO (extra virgin olive oil)

2 - 3 cloves of garlic

Fresh herbs to taste, I use oregano, chives, parsley, basil

1 box Pasta of your choice.

1 Cayenne pepper

1 Glass of white wine

Drink wine slowly while prepping...

Cut Eggplant into ½ " slices and grill until soft and cooked. I use a small "George Forman" grill but any grill will do.

Chop garlic and herbs. Heat olive oil on medium heat to in a large skillet. Add garlic and saute a bit.

Cut Grilled Eggplant into 1" cubes and add to pan and toss.

Add herbs and Cayenne, Stir together.

Add pasta, Toss.

Finish wine.

Enjoy.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes