

## Eggplant Smothered Pasta

### Ingredients:

1 package pasta, any kind  
1 eggplant, peeled and cubed  
2 tablespoons flour  
1/2 cup olive oil  
1 onion, sliced  
1 (16 oz) can diced tomatoes, drained  
1 (6 oz) can tomato puree  
1/2 t salt  
1 teaspoon basil  
1/8 teaspoon pepper  
1/4 teaspoon sugar

### Preparation:

Prepare pasta as directed on package and drain well.  
Place the oil in a large saucepan over medium heat.  
Place the flour in a large bowl.  
Add the eggplant cubes to the flour and toss being sure to cover each cube well.  
Place the floured eggplant in the hot oil.  
Cook about 6 minutes or until lightly brown.  
Drain the cooked eggplant on paper towel.  
Add the onion to the oil.  
Cook about 5 minutes or just until beginning to brown.  
Stir in the tomatoes and the tomato puree.  
Add the salt, basil, pepper and sugar.  
Bring the mixture to a boil.  
Continue boiling stirring occasionally for 20 minutes.  
Add the eggplant and cover the pan.  
Continue cooking 18 minutes or until the eggplant is as tender as you like. Serve over cooked pasta.