

**Pasta with Eggplant and Arugula** (from *Greens Glorious Greens*, Johnna Albi & Catherine Walthers)

*A simple tomato sauce jazzed up with chunks of eggplant and summer squash and fresh arugula, basil and parsley. In the summer if you have an abundance of garden-ripe tomatoes, feel free to substitute fresh for canned.*

Serves 4-6

1 lb pasta  
2 Tbsp extra virgin olive oil  
2 medium eggplants, cut into  $\frac{3}{4}$  inch cubes, unpeeled (8-9 cups)  
1 Tbsp minced garlic  
1 red pepper, cored and cut into strips  
2 28-ounce cans whole tomatoes with juice (about 8 cups)  
1 yellow squash, quartered lengthwise and cut into  $\frac{1}{4}$  inch pieces  
 $\frac{1}{4}$  cup minced fresh parsley  
 $\frac{1}{4}$  cup chopped fresh basil  
2 cups washed and roughly chopped arugula leaves, tough stems trimmed  
salt and pepper to taste  
 $\frac{1}{3}$  cup grated parmesan cheese

Bring a large pot of water to a boil for pasta.

In a large skillet, heat olive oil over medium heat. Stir in eggplant and cook over medium heat, covered, for 10 minutes. Stir often to prevent burning. Add garlic and red pepper and sauté for 2 minutes.

Break apart whole tomatoes and stir in with yellow squash. Cover and cook for 15 minutes, until eggplant and squash pieces are tender. Season with salt.

While squash is cooking, cook the pasta in salted water.

Add the parsley, basil and arugula to eggplant. The arugula will wilt slightly. Taste and season with salt, pepper, and Parmesan cheese.

Stir in hot pasta and serve immediately.