Eggplant Calabrese

www.TuttorossoTomatoes.com/Italian13

Servings: 6

1 eggplant, peeled and cut into oneinch cubes

1/2 teaspoon salt

1/3 cup extra-virgin olive oil

2 tablespoons butter

1 small onion, chopped

2 cloves garlic, minced

1 package fresh button mushrooms, cleaned and sliced

salt and black pepper (to taste)

1 can (35 ounce) TuttoRosso crushed

tomatoes in thick puree' with basil

1 box (16 ounce) bow tie pasta,

cooked and drained

1 cup mozzarella cheese, shredded

Preparation Time: 15 minutes

Cook Time: 1 hour

Place the eggplant in a bowl and sprinkle with

salt. Stir to coat.

In a skillet, heat the olive oil and butter over medium heat. Add the onion and garlic. Saute'

until lightly browned.

Add the eggplant, mushrooms, salt and black pepper. Cook for 25 minutes or until the

eggplant is tender.

Add the tomatoes to the eggplant and mushrooms. Stir to combine and simmer for 20

minutes.

Place the pasta in the bottom of a serving dish. Pour the eggplant mixture over the pasta. Sprinkle the cheese on top as a garnish.

Per Serving (excluding unknown items): 227 Calories; 21g Fat (79.1% calories from fat); 5g Protein; 7g Carbohydrate; 2g Dietary Fiber; 27mg Cholesterol; 298mg Sodium. Exchanges: 1/2 Lean Meat; 1 1/2 Vegetable; 3 1/2

Italian, Side Dishes

Dar Camina Mutritional Analysis

Calories (kcal):	227	Vitamin B6 (mg):	.1mg
% Calories from Fat:	79.1%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	12.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	8.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	21g	Folacin (mcg):	20mcg

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Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g): Cholesterol (mg):	7g	Niacin (mg):	1mg
	11g	Caffeine (mg):	0mg
	1g	Alcohol (kcal):	0
	27mg	% Refuse:	0 0 %
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	7g 2g 5g 298mg 214mg 122mg trace 1mg 3mg 379IU 93RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	0 1/2 1 1/2 0 0 3 1/2 0

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving				
Calories 227	Calories from Fat: 180			
	% Daily Values*			
Total Fat 21g Saturated Fat 7g Cholesterol 27mg Sodium 298mg Total Carbohydrates 7g Dietary Fiber 2g Protein 5g	32% 35% 9% 12% 2% 9%			
Vitamin A Vitamin C Calcium Iron	8% 5% 12% 2%			

^{*} Percent Daily Values are based on a 2000 calorie diet.