
Fettuccine Alla Siciliana

Bellinis Ristorante - Sarasota, FL

Sarasota's Chef Du Jour - 1992

Servings: 6

1 large eggplant
1/2 cup olive oil
2 cloves garlic, crushed
6 large ripe tomatoes, diced 1/2 inch
2 green peppers, diced 1/2 inch
3 to 4 anchovy fillets
1/2 cup black olives, pitted and halved
4 teaspoons capers
2 to 3 sprigs finely chopped basil
1 1/2 pounds fettuccine, cooked

Peel and cube the eggplant.

In a saucepan, saute' the eggplant in oil and garlic until tender.

Add all of the remaining ingredients. Mix well. Bring to a simmer.

When ready to serve, toss the sauce with the fettuccine.

Serve.

Pasta

Per Serving (excluding unknown items): 234 Calories; 20g Fat (72.8% calories from fat); 3g Protein; 14g Carbohydrate; 4g Dietary Fiber; 2mg Cholesterol; 203mg Sodium. Exchanges: 0 Lean Meat; 2 1/2 Vegetable; 0 Fruit; 4 Fat; 0 Other Carbohydrates.