



All Great Meals Begin With
Rulli Bros.
M A R K E T S

CASEY'S LAGER PASTA

Serves 4-6

INGREDIENTS

1 lb. tube pasta, penne, mezzi rigatoni, etc.
1/3 cup olive oil
1 medium eggplant, approximately 1 pound, peeled and diced
6 cloves minced garlic
1 ½ cups lager beer
1 tsp. chopped fresh rosemary
½ cup sun dried tomatoes
5 oz. fresh spinach
Grated Romano cheese to taste

PREPARATION

Bring water to boil, add salt and pasta.

While pasta cooks, in large skillet heat olive oil over medium heat, add eggplant and season with salt and pepper. Stir frequently until eggplant softens, about 10 minutes.

Add garlic and sun dried tomatoes cook for a few minutes, add beer and rosemary, raise heat and reduce liquid by half. Add fresh spinach and cook until wilted.

Drain pasta, reserve 1 cup pasta water. Set aside until sauce is finished. Add drained pasta to skillet, combine. If sauce seems dry add pasta water ¼ cup at a time. Add ¼ cup cheese if desired.

Transfer to serving platter or bowl, sprinkle with more cheese before serving.



For more information please visit - CaseyMaloneShow.com