

Eggplant & Zucchini Pasta

10 ingredients · 25 minutes · 4 servings



Directions

1. Preheat the oven to 425°F (215°C) and line a baking sheet with parchment paper.
2. In a large bowl, toss the eggplant, zucchini, tomatoes, and garlic with half the salt and then add to the baking sheet. Place in the oven and cook for 18 to 20 minutes.
3. Remove the veggies from the oven and toss with half of the lemon juice. Place back in the oven for eight to ten minutes or until cooked through and brown around the edges.
4. Meanwhile, cook the pasta according to the directions on the package.
5. Once cooked, strain the pasta, reserving the indicated amount of pasta water. Add the pasta water back to the pot with the chili flakes, roasted veggies, and cooked pasta. Add the remaining lemon juice and salt. Stir to combine.
6. Divide the pasta onto plates and top with basil. Enjoy!

Notes

Leftovers

Store in an airtight container in the fridge for up to 3 days.

Serving Size

One serving is equal to approximately 1 1/3 cup.

Additional Toppings

Top with nutritional yeast, olives, and/or black pepper.

No Basil

Omit, or use parsley.

Ingredients

- 1 Eggplant (stem removed, cubed)
- 1 Zucchini (cut into matchsticks)
- 2 cups Cherry Tomatoes (halved)
- 6 Garlic (cloves, chopped)
- 1/2 tsp Sea Salt (divided)
- 2 tbsps Lemon Juice (divided)
- 10 ozs Chickpea Pasta (dry)
- 2 tbsps Water (reserved from cooking pasta)
- 1/2 tsp Chili Flakes
- 1/3 cup Basil Leaves (finely chopped)