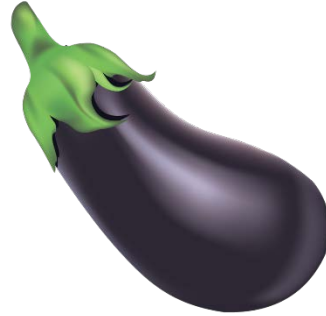


## **Eggplant Pasta Salad or Casserole**

3 Tbsp. olive oil  
2 celery stalks, sliced  
1 eggplant (about 2 pounds), cut into ½-inch pieces  
1 pint grape tomatoes, halved  
½ cup no salt added tomato paste  
½ cup white wine vinegar  
Pepper  
1 Tbsp. sugar  
2 Tbsp. capers  
½ cup pine nuts, toasted (optional)  
1 cup fresh flat-leaf parsley, chopped  
1 cup dried penne



Heat 2 Tbsp. of the oil in a large saucepan over medium-high heat. Add the celery and cook, 3 minutes. Stir in the eggplant and tomatoes. In a small bowl, combine the tomato paste, vinegar, ¼ cup water, ¼ tsp. pepper, and the sugar. Stir into the eggplant. Cover and reduce heat to medium-low. Cook, stirring occasionally, until the eggplant is tender, 15-20 minutes. Remove from heat and stir in the capers, pine nuts (if using), and parsley. Meanwhile, cook the penne according to the package directions. Toss with the remaining oil, let cool, and cover. Combine the eggplant with the pasta before serving. Serve chilled as a salad or hot as a casserole.

Tip: Add a bit of the reserved pasta cooking water if the pasta seems dry after it's been tossed with sauce.

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