

EGGPLANT AND MUSHROOM PASTA POT PIES

Prep + cook time: 1 hour Makes: 6 *

Ingredients

1½ tablespoons olive oil	800g (1½lb) can crushed tomatoes
1 medium onion (150g), chopped finely	¼ cup loosely packed fresh basil leaves, shredded finely
2 cloves garlic, crushed	375g (12oz) penne pasta
1 medium eggplant (300g), peeled, chopped coarsely	1 egg, beaten lightly
200g (6½oz) swiss brown mushrooms, quartered	¾ cup (90g) coarsely grated cheddar
1/3 cup (80ml) red wine	3 sheets puff pastry
2 tablespoons tomato paste	1 egg white, beaten lightly

1. Preheat oven to 200°C/400°F. Oil six 2 cup (500ml) ramekins.
2. Heat oil in a large saucepan over medium-high heat; cook onion and garlic, stirring, for 5 minutes or until onion is softened. Add eggplant and mushrooms; cook, stirring, for 5 minutes or until mushrooms begin to colour. Add wine; cook until nearly all the liquid has evaporated. Stir in paste and tomatoes; bring to the boil. Reduce heat; simmer 15 minutes or until thickened. Stir in basil; season to taste.
3. Meanwhile, cook pasta in a large saucepan of boiling salted water until just tender; drain.
4. Place pasta and tomato sauce in a large heatproof bowl with combined egg and cheese; stir to combine.
5. Using one of the ramekins as a guide, cut six rounds, a little larger than the dish, from pastry.
6. Spoon pasta mixture into ramekins. Brush edges of ramekins with egg white. Top ramekins with pastry rounds, pressing gently to seal. Cut a small slit in the top of each pie. Cut remaining pastry into 1cm (½in) wide strips; make a lattice pattern on pastry tops, brush lightly with egg white. Place pies on an oven tray.
7. Bake pies 15 minutes or until pastry is golden brown.

SERVING SUGGESTION Mixed green salad.

*  = Vegetarian &  = Vegan



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