



Bucatini with Eggplant Meatless Balls

Yield: 10 servings

Ingredients:

1 ¼ Box, Barilla Bucatini
5 Cups, House Marinara sauce
2 Tbsp, fresh oregano leaves
¾ cup, Grated Romano cheese

Eggplant meatballs

2 ea, eggplants
1 cup, coarse bread crumbs ½ cup almond flour
1 egg
Salt and black pepper to taste

Directions:

1. Roast the eggplants whole in the oven at 400°F for about 30 minutes or until soft and thoroughly cooked.
2. Remove the stem and peel, and place the pulp in a colander to drain for 15 minutes.
3. Lightly process the eggplant with few pulses in a food processor, mix in all the other ingredients.
4. With a 1 oz ice-cream scoop portion then roll and refrigerate on a sheet pan for 1 hour.
5. Bake in the oven at 450°F for approximately 20 minutes or until lightly browned and thoroughly cooked.
6. Bring a large pot of water to boil, cook according to directions.
7. Meanwhile in a skillet heat the sauce over medium
8. Stir in eggplant balls, simmer for five more minutes. Drain and toss the pasta with the sauce.
9. Garnish with Romano cheese and fresh oregano

Recipe and photo courtesy of Barilla