



Roasted Eggplant Marinara Sauce

made with:

Castillo de Pinar Organic
Extra Virgin Olive Oil, Castillo
de Pinar Fritada Tomate de
Casera and Castillo de Pinar
Thyme Balsamic Vinegar
Reduction

serves 4

Ingredients:

1 whole eggplant

Castillo de Pinar Organic Extra Virgin
Olive Oil

4 large cloves of fresh garlic

2-12oz jars Castillo de Pinar Fritada de
Tomate Casera

2 TBS Castillo de Pinar Thyme Balsamic
Vinegar Reduction

1/4 cup White Wine

1 TBS dried Italian seasoning blend

2 TBS salted butter

2 tsp sea salt

1 tsp black pepper

Directions:

Pre-heat the oven to 400 degrees.

Rub the skin of the eggplant and garlic
cloves generously with olive oil and
place on a small baking dish.

In a separate large baking dish mix the
Fritada de Tomate Casera with the
Thyme Vinegar Reduction and White
Wine. Bake the sauce and eggplant
uncovered in the oven for 20 min at 400
degrees.

Tip: make sure the sauce is in a large
enough baking dish to ensure it bakes
in a shallow layer to achieve the best
flavor from the roasting process.

In a stainless steel or non-stick large
sauté pan, melt the butter on low heat
and add the dried Italian seasoning.
This will allow the dried herbs to
become fragrant and infuse with the oil
in the butter.

After the eggplant and garlic have
roasted, press out the garlic to remove
the peel.

Slice the eggplant down the middle to
open it. Using the edge of a spoon,
scrape the flesh of the eggplant away
from the skin. (Discard the one or two
large clusters of seeds) Finely chop the
remaining eggplant flesh and sprinkle
with Sea Salt and Black Pepper.

Mash the garlic into the melted butter in
the sauté pan. Fold in the finely
chopped eggplant into the herbed
butter. Add the Roasted Fritada Tomate
de Casera to the sauté pan. Stir, cover
and bring to a low simmer to keep
warm.

Cook your favorite pasta al dente and
toss with the sauce topped with a
drizzle of Castillo de Pinar Extra Virgin
Olive Oil and a generous dusting of
grated Parmesan cheese.

salt and pepper to taste and garnish
with freshly chopped basil or italian
parsley.

Buon Appetito!