

## PENNE WITH PEPPERONI SAUSAGE OR PENNE ALLA CALABRESE



### **Ingredients (serves 6 people):**

500 g of penne

500 g pepperoni or other smoked sausage, sliced

Olive oil to taste

2 diced eggplants in shell

100 g pitted black olives

4 cloves garlic, minced

1 chopped onion

6 chopped skinless and seedless tomatoes

10 basil leaves

1 pinch of oregano

Parsley to taste

Spring onion to taste

Salt to taste

Grated Parmesan cheese to taste

### **Preparation:**

1. Heat a frying pan.
2. Add olive oil and let warm.
3. Put the garlic and brown slightly.
4. Add onion and fry.
5. Put the sausage and fry in the pan.
6. Then add the eggplants and let fry lightly.
7. Add tomatoes and herbs and fry to refine.
8. Add parsley and spring onion to taste.
9. Put the penne and stir to incorporate the flavors.
10. Serve with grated Parmesan cheese to taste.