

# one-pot pasta alla norma

BY CAROLINE CHAMBERS

Serves 6

Cook time: 50 minutes

Tools:

- Vegetable peeler
- [Chef's knife](#)
- [Cutting board](#)
- Wide skillet, large saucepan, or [Dutch oven](#)
- [Medium bowl](#)
- [Blender](#) or box grater to grate your Parm

- 1 (1 1/2 to 2 pound) globe eggplant
- 1/4 cup plus 1 tablespoon extra-virgin olive oil
- Kosher salt
- 1 pound mild Italian sausage
- 4 garlic cloves
- 2 cups pearl couscous or orzo pasta
- 1 (28 ounce) jar marinara sauce
- 2 1/2 cups water
- 1/2 cup grated Parmesan cheese
- 1 packed cup fresh basil leaves
- Optional: red pepper flakes

Ingredients:

Peel **1 eggplant** like a zebra then cut it into 1/2-inch cubes. Warm **1/4 cup extra-virgin olive oil** in a wide skillet or saucepan over medium-high heat, then add the eggplant and **1 teaspoon kosher salt** and toss to coat. Cook, stirring every minute or so, until very tender and browned, 8 to 10 minutes. Transfer the eggplant to a bowl.

Return the skillet to medium-high heat and warm **1 tablespoon oil**. Add **1 pound mild Italian sausage** and cook, using a wooden spoon to break it into small crumbles, until almost cooked through. Meanwhile, mince **4 garlic cloves**. Add the garlic to the sausage, then continue cooking until the sausage is cooked through.

Add the cooked eggplant and **2 cups pearl couscous** and stir for several minutes to toast the couscous a bit. Stir in **1 (28 ounce) jar marinara sauce, 2 1/2 cups water, and 1/4 teaspoon kosher salt**. Continue cooking over medium-high for several minutes, until the liquid reaches a boil-like consistency, then reduce the heat to medium-low, cover, and cook for 15 to 18 minutes, until the pasta is tender.

Meanwhile, grate your Parmesan if needed (break it into chunks and throw it in the blender!) and thinly slice **1 packed cup fresh basil leaves**.

Stir in **1/4 cup grated Parmesan cheese** and most of the basil (leave some out for garnish). Serve the pasta with a sprinkle of Parm, basil, and red pepper flakes if you're into those.