



Penne alla Caponata

Ingredients

350 g of whole wheat penne 1 package of Cirio Chopped tomatoes 1 tablespoon of Cirio Tomato puree $\frac{1}{2}$ red pepper $\frac{1}{2}$ eggplant 6 black olives and 6 green olives $\frac{1}{4}$ onion $\frac{1}{2}$ clove garlic 5 salted capers $\frac{1}{4}$ cup white wine 1 teaspoon sugar Seasoned pecorino romano Extra virgin olive oil Salt Black pepper

Preparation

1. Chop the onion and garlic, reduce diced peppers and eggplant, chop the olives, rinse the capers and chop.
2. Dissolve a tablespoon of tomato puree in a couple of tablespoons with water.
3. In a pan put 5 tablespoons with oil, the garlic and the onion, add the capers, the diced peppers and eggplant, olives and tomato puree.
4. Sautè the vegetables for about 7-8 min. deglaze with the white wine and add sugar.
5. Evaporate always in flames doing slightly caramelize vegetables.
6. Add the chopped tomatoes, salt and boiled while the pasta cook the sauce.
7. In a pot with boiling salted water, cook the whole wheat penne following the times specified on the package.
8. Drain the pasta and toss in pan.
9. Before serving, stir in a good sprinkling of pecorino romano cheese and ground black pepper.

