



## Caponata Pasta

- Serves 4
- 20 minutes
- Easy
- Vegetarian

### Ingredients

4 tbsp olive oil (or use the oil from your chargrilled veg, see below)  
1 large onion, finely chopped  
4 garlic cloves, finely sliced  
250g chargrilled Mediterranean veg (peppers and aubergines, if possible) from a jar, pot or deli counter, drained if in oil (you can use this oil in place of the olive oil) and roughly chopped  
400g can chopped tomatoes  
1 tbsp small capers  
350g rigatoni  
Penne or another short pasta shape  
Some raisins  
Bunch basil leaves, picked  
Parmesan (or vegetarian alternative), shaved, to serve.

### Step 1:

Heat the oil in a large pan and cook the onion for 8-10 mins until starting to caramelise (or for longer if you have time – the sweeter the better). Add the garlic for the final 2 mins of cooking time.

### Step 2:

Tip in the mixed veg, tomatoes, capers, and raisins. Season well and simmer, uncovered, for 10 mins, or until you have a rich sauce.

### Step 3:

Meanwhile, boil the kettle. Pour the kettleful of water into a large pan with a little salt and bring back to the boil. Add the pasta and cook until tender with a little bite, then drain, reserving some of the pasta water. Tip the pasta into the sauce, adding a splash of pasta water if it needs loosening. Scatter with the basil leaves and parmesan, if you like, and serve straight from the pan

