

Eggplant and Beef Sausage Pasta Salad



Prep time: 35 Minute
Cook time: 1 Hour



Easy



Non Veg



Serves: 8-10



Who does not welcome a summer salad, especially during the summer months! It is Ramadan, and beef sausages and a hearty pasta salad come together in this recipe to make a mouth-watering combination! Make sure the eggplant is just right, and not with too many seeds. An easy-to-make recipe for salad lovers. The sausage in it is the much-welcomed twist!



Featured product Garlic Cloves

Preparation of gourmet food at home now becomes easier. Tried & tasted frozen garlic peels when added to your curries will take it to the next level.

Ingredients:

- Salt
- 1 pound bowtie (farfalle) pasta
- 2 tablespoons plus 1/4 cup olive oil
- 1 medium eggplant (1 pound), cut into 1-inch cubes
- Freshly ground black pepper
- 8 pieces Humza Foods Frozen Beef Sausages – removed from the freezer and cooked as per instructions
- 1 pint (10 ounces) grape tomatoes, sliced in half
- 4 cloves garlic, chopped
- 1/2 large lemon, juiced
- 1/4 cup fresh basil leaves, torn
- 2 tablespoons roughly chopped fresh parsley
- 1/2 cup pitted Kalamata olives, roughly chopped
- 1/2 cup crumbled feta cheese

Method:

- Preheat the oven to 400 degrees F. Line a rimmed baking sheet with foil.
- Bring a large pot of salted water to a boil. Cook the pasta until al dente. Drain in a colander and let cool a bit before transferring the pasta to a large bowl. Drizzle with the 2 tablespoons olive oil and mix to combine.
- Add the eggplant to the prepared baking sheet; drizzle with the 1/4 cup olive oil, sprinkle with salt and pepper and toss it all together. Roast until golden, tender and caramelized, about 30 minutes.
- Heat a nonstick skillet over medium-high heat. Add the

	<p>sausage and saute until cooked through, using the back of a wooden spoon to crumble the sausage, 6 to 7 minutes. Add the tomatoes and garlic and cook until heated through and starting to soften a bit, 1 minute. Add the sausage mixture to the pasta bowl. Add the lemon juice, basil, parsley, olives and roasted eggplant to the bowl and toss together. Top with the feta cheese. Serve at room temperature.</p>
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