Grilled Eggplant and Tomato Pasta

1 pound plum tomatoes, chopped

4 tablespoons extra-virgin olive oil, divided

2 teaspoons chopped fresh oregano

1 clove garlic, minced

½ teaspoon ground pepper

¼ teaspoon crushed red pepper

½ teaspoon salt

1 ½ pounds eggplant, cut into 1/2-inch-thick slices

½ cup chopped fresh basil

8 ounces whole-wheat penne

¼ cup shaved parmesan cheese

Toss tomatoes with 3 T oil, oregano, garlic, pepper, crushed red pepper and salt in a large bowl.

Brush eggplant with 1 T oil.

Grill until charred.

Chop into pieces.

Add to tomatoes and basil.

Cook pasta to al dente.

Toss eggplant/tomato mixture with pasta.

Sprinkle with cheese.