Summer Vegetable Pasta

1 pound eggplant, cut into 1/2" pieces

1 zucchini, quartered and cut into 1/2" slices

1 onion, chopped

4 cloves garlic, minced

2 teaspoons salt

3/4 teaspoon pepper

1/3 cup olive oil

1 teaspoon oregano

1/4 teaspoon red pepper flakes

1 cup crushed tomatoes

1 pound pasta

1/2 cup fresh basil, chopped

1/4 cup kalamata olives, chopped

ricotta salada

Combine eggplant, zucchini, onion, garlic, salt and pepper.

Heat oil in skillet.  Add vegetables, cover and cook 15 minutes.

Uncover.  Add oregano and red pepper.  Cook 10 minutes longer.

Stir in tomatoes and cook until thickened.  (About 3 minutes)

Cook pasta to al dente in salted water.  Reserve 1 cup water.  Drain.

Add 1/4 c. basil, eggplant mixture and 1/2 C. reserved cooking water to pasta.

Season with salt and pepper and adjust consistency with reserved water.

Top with remaining basil and drizzle with oil.

Serve with ricotta salata.