Linguini with Sun Dried Tomatoes and Eggplant

1 pound linguini

1 1/4 teaspoons salt

1/3 cup olive oil

1 1/2 pounds eggplant, peeled and shredded

6 garlic cloves, sliced thin

2 sprigs fresh thyme

1/2 teaspoon pepper

1/4 teaspoon red pepper flakes

3/4 cup oil packed sun dried tomatoes, drained and chopped

3/4 cup fresh basil, chopped

Cook pasta in salted water.

Reserve 1/2 cup cooking water.  Darin pasta.

Heat oil in 12" skillet.  Add eggplant, garlic, thyme, pepper, red pepper flakes and salt.

Cook 8 minutes.

Add tomatoes and 1 1/2 cups water and bring to a simmer.

Reduce heat.  Cover and cook 12 minutes.

Discard thyme.

Add eggplant mixture, basil and reserved cooking water to pasta.