

The recipe for Penne Rigoletto is from the [International Pasta Organisation](#).



Penne Rigoletto

1 box of Penne pasta
3/4 of a medium-sized eggplant, 1/2" slices
10 ounces of fresh mozzarella
28 ounces of tomato sauce
2 T basil pesto
1 T crushed garlic
3 T EVO
3 egg yolks
1/2 cup of breadcrumbs
1/2 cup of wheat flour
1 T salt

Cook the pasta in water with 1 T of salt according to the directions on the box. Beat the three egg yolks in a shallow dish. In another shallow dish combine the breadcrumbs and the wheat flour. Slice the eggplant into 1/2" slices and dip into the egg, followed by the breadcrumb mixture. Place into a skillet with 2 T of oil and brown on both sides. Remove from skillet and place on paper towel to drain and cool. Next chop the eggplant and mozzarella into cubes and set aside.

In a sauce pan heat remaining oil and garlic for one minute. Add the pesto, tomato sauce, penne and eggplant. Heat for 2-3 minutes stirring gently. Finally add the mozzarella, stir until melted. Serve immediately.