

baked ziti

4 tsp. plus 1 Tbs. olive oil

¼ lb. sweet Italian sausage, casings removed

1 small eggplant, cut into ½" cubes

1 yellow onion, chopped

3 garlic cloves, minced

½ cup dry red wine

1 can (28 oz.) crushed plum tomatoes with juices

5 oz. ziti, cooked until al dente

¼ cup chopped fresh basil

½ cup rinsed chopped Kalamata olives

2½ cups shredded mozzarella

Kosher salt and freshly ground pepper, to taste

½ cup grated Parmigiano-Reggiano

Position rack in upper third of oven; preheat to 400°F. In 10" nonstick fry pan over medium-high heat, warm 2 tsp. oil. Brown sausage 5 minutes. Drain on paper towels. Discard all but 1 Tbs. fat in pan. Set pan over medium-high heat; warm 2 tsp. oil. Cook eggplant 6 minutes. Transfer to large bowl. Set pan over medium heat; warm 1 Tbs. oil. Cook onion 5–6 minutes. Add garlic; cook 1 minute. Add wine, increase heat to medium-high and bring to boil, scraping up browned bits. Cook 3 minutes. Add tomatoes and juices; simmer 10 minutes.

Add sausage, pasta, basil, olives, 2 cups mozzarella and tomato sauce to bowl with eggplant; stir to combine. Season with salt and pepper. Transfer to fry pan. Sprinkle ½ cup mozzarella and Parmigiano-Reggiano over pasta. Cover; bake 25 minutes. Uncover; broil at 500°F for 5 minutes. Serves 6.