

# Pasta Alla Siciliana Con Pesce Spada E Melanzana - Past With Swordfish Eggplant



**Serves**

4

## **Ingredients**

1 medium Italian eggplant  
1/2 lb swordfish steak, skinned and cubed  
1/4 cup extra virgin olive oil  
2 garlic cloves, chopped  
2 cups cherry tomatoes, halved  
3/4 pd fusilli, busiate, casarecce, or other spiral pasta  
1/4 cup fresh basil  
1/4 cup fresh mint  
2 tsp red pepper flakes  
1/4 cup of white wine.  
Sea Salt & Fresh Ground Black Pepper.

## **Preparation Instructions**

### **TOPPING**

3 tbs sliced almonds, or whole almonds, Put into food processor, pulse a few times

1/2 cup Panko bread crumbs, add to the almond mix, and pulse a few times

In a skillet over medium heat, toast the almonds and Panko mix in the oil . Set aside.

In the same skillet heat the olive oil and sauté the garlic, add the eggplant cook until browned and soft about 5 minutes. Simmer for 1 minute more. Set aside on paper towel to drain.

In the same skillet add more olive oil and cook the swordfish until tender. Add the white wine simmer 1 minute then add the tomatoes and cook until soft. Season with salt & fresh black pepper. Add red pepper flakes and the eggplant and sauté for 1 more minute.

In a pot of boiling salted water, add the pasta and cook al dente. Save a ladle full of the pasta water. When cooked add the pasta to the skillet with the eggplant and tomato mixture and ladle of pasta water and stir again. Add more seasoning

Plate up a few servings in pasta plates then sprinkle with the toasted almond Panko topping . Garnish with Basil & Mint.