



## Aubergine and sausage ragu

Recipe by @ceireskitchen

Serves 4

### Ingredients:

- 2 good quality pork sausages
- 1 tin tomatoes
- 1 medium sized aubergine
- handful of kale
- 1 clove garlic
- 1 small onion
- ¼ cup red wine
- 1 teaspoon brown sugar
- olive oil
- 1 bag pasta
- parmesan cheese



### Method:

1. Slice up aubergine into about 2cm sized pieces and rub with salt to 'sweat out the bitterness.' After about 15min, rinse off the moisture and salt.
2. Dice onion and sauté in about 3 TBS olive oil in a pot on the stove, on a medium heat. Add the aubergine.
3. Slice up sausage and add to the pot.
4. Chop up the kale and add to the pot along with the grated garlic, tin of tomatoes, red wine, sugar and seasoning. Allow to simmer for about 45min.
5. Cook the pasta according to the instructions on the package.
6. Spoon out sauce into your bowl of cooked pasta, grate over some parmesan and garnish with basil leaves.