



*Bowdoin College*  
Spicy Penne Parmesan with Asparagus

Yield: 8 portions

16 oz.	Penne
1/4 c.	Olive Oil
1 small	Yellow Pepper, chopped
1 small	Green Pepper, chopped
2 Tbsp.	Garlic, chopped
1 tsp.	Red Pepper Flakes
1 small	Eggplant, unpeeled, cut in 1/2" cubes
16 oz.	Diced Tomatoes with juice
1/4 c.	Fresh Basil, julienne
2 c.	Asparagus, trimmed, 2" slices
3 T.	Tomato Paste
2 T.	Red Wine Vinegar
1/2 c.	Parmesan Cheese, grated
To Taste	Salt and Pepper

1. Cook penne according to directions. Drain and hold.
2. Saute peppers, garlic, and red pepper over high heat for 3 minutes.
3. Add eggplant and cook for 2-3 minutes.
4. Mix in tomatoes, 1/2 basil, tomato paste and vinegar. Simmer 10 minutes
5. Add asparagus. Simmer 2 minutes.
6. Salt and pepper to taste.
7. Stir in cooked pasta and 1/2 of parmesan cheese.
8. Grease 13" x 9" baking pan and add pasta mixture.
9. Bake at 350 degrees for 20 minutes.
10. Sprinkle with remaining parmesan and basil.