

Baked Angel Hair with Eggplant

1/3 cup plus 1/4 cup Extra Virgin Olive Oil (EVOO)	3 cups marinara sauce
2 pounds Japanese eggplants, cut into 1-inch cubes	1 tsp. dried crushed red pepper flakes
Salt and fresh ground pepper to taste	8 ounces angel hair pasta
1/2 tsp. Tennessee Gourmet® Savory Beef Rub, divided	1/2 pound mozzarella, diced
1 Tbsp. minced garlic	1/2 pound Sweetwater Valley, Tomato Herb, shredded
1 pound Italian Sausage (mild), casings removed	1 cup freshly grated Parmesan
1/3 cup dry red wine	1 (17 -ounce) package frozen puff pastry (2 sheets), thawed

Preheat the oven to 375° F.

Heat 1/3 cup of EVOO in a large nonstick frying pan over medium-high heat. Add half of the eggplant and toss to coat in the oil. Sprinkle with salt and pepper. Sauté the eggplant until it is golden and tender, about 10 minutes. Decrease the heat to medium. Add half of the garlic and half of the Savory and sauté until it is tender, about 2 minutes longer. Using a slotted spoon, transfer the eggplant mixture to a large bowl. Repeat with the remaining 1/4 cup oil and the remaining eggplant, Savory and garlic.

Without discarding the oil, add the sausage and wine to the same frying pan. Cook over medium-high heat until the wine evaporates and the sausage is brown, breaking the sausage into pieces with the back of a spoon, about 8 minutes. Add the sausage, marinara sauce, and crushed red pepper to the eggplant mixture, and toss to combine.

Meanwhile, bring a large pot of salted water to a boil over high heat. Add the angel hair and cook for 1 to 2 minutes, stirring constantly, until pasta is still slightly crunchy and undercooked. Drain. Toss the angel hair with the eggplant mixture. Cool completely. Add the cheeses and toss to combine.

Roll out 1 pastry sheet on a floured surface to a 13 1/2-inch square. Transfer to a 9-inch spring-form pan, allowing the excess pastry to hang over the rim. Spoon the pasta mixture into the pan. Place the second pastry sheet on top of the pasta filling. Pinch the edges of the pastry sheets together to seal. Trim the overhanging pastry edges to about 1-inch. Fold the pastry edges in to form a decorative border. Cut a slit in the center of the top pastry to allow the steam to escape.

Bake until the pastry is brown and puffed on top, about 1 hour and 15 minutes. Let stand for 20 minutes. Remove from the pan and serve.