

Eggplant, Bacon, & Spinach – Quick Cuisine!

This is Jackie Allen's recipe.

Ingredients :

- 1 (12 ounce) package of spaghetti
- 2 1/2 tablespoons olive oil, divided
- 6 slices of bacon, sliced in half
- 1 large eggplant, sliced and cut into small bite size pieces
- 2 tablespoons minced garlic
- 1 bunch fresh spinach, rinsed and torn into bite-size pieces
- 1/2 teaspoon dried onion flakes (optional)
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- Red pepper flakes (optional)
- Black pepper & Salt



Directions:

1. Bring a large pot of lightly salted water to a boil, cook pasta. Check package for al dente time.
 2. In a large skillet heat 1 tablespoon of olive oil over medium heat. Place bacon in the skillet, and cook until browned and slightly soft. Add garlic, sauté 1 minute.
 3. Add eggplant, drizzle more olive oil and continue to cook until heated. About 3-4 minutes.
 4. Place fresh torn spinach into the skillet, sauté together. Add dried seasonings, fold and toss. Add pasta and mix gently.
- Transfer to a large serving bowl, sprinkle a little parmesan if you wish.

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