Eggplant Pepper Pasta

Serves 4

Ingredients:
• 2 tablespoons olive oil
• 1 medium eggplant, cut into 1/2” pieces
• 2 bell peppers, cut into 1/2” pieces
• 1 pint of cherry tomatoes
• 1/2 teaspoon salt
• 1/2 teaspoon pepper
• 4 cloves garlic, chopped
• 1/4 tsp crushed red pepper flakes
• 3 cups low-sodium vegetable broth
• 1 pound cheese tortellini (fresh or frozen)
• 1/2 cup fresh flat-leaf parsley, chopped
• 1/2 cup parmesan cheese, grated

Directions:
1. Heat the oil in a large skillet over medium-high heat.
2. Add the eggplant, bell peppers, tomatoes, 1/2 teaspoon salt and 1/4 teaspoon pepper. Cook, stirring occasionally for 6-8 minutes or until the vegetables begin to soften.
3. Stir in the garlic and red pepper flakes and cook, stirring, for 1 minute.
4. Add the broth and tortellini. Cover and simmer over medium heat, stirring occasionally, for 12-15 minutes, or until the tortellini are cooked through and most of the broth is absorbed.
5. Fold in the parsley and 1/4 cup of the parmesan. Spoon into bowls and sprinkle the remaining 1/4 cup of parmesan on top.