

# **VEGAN EGGPLANTS AND OLIVES LINGUINE**

**ingredients for four people:**

**18oz linguine  
2 eggplants  
3,5oz pitted olives  
10,5-14oz tomatoes sauce  
8oz sugar free vegetable yoghurt natural flavour  
extravirgin olive oil  
basil**

**Cut the eggplants into sticks and put them on a baking tray with baking paper and season with extravirgin olive oil, salt and herbs mixture.**

**Bake the eggplants in the oven for about 45-50min at 356-392°F until they are cooked.**

**Cut the pitted olives into two halves and add them to the sauce.**

**Add the eggplants and mix all the ingredients in the pan on low it.**

**Add the yoghurt to the sauce in the pan some seconds before you tyrn off the stove.**

**Cook 18oz of linguine in salt water and add them into the sauce.**

**BUON APPETITO**