



## S'chug Orecchiette with Herbed Labneh

**Yield: 6**

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS 1/6 Recipe
Extra-virgin Olive Oil, divided	5 tbsp	Calories 500
Onion, sliced thinly	1	Fat 20g
Eggplant, diced	1	Saturated Fat 3.5g
SupHerb Farms Fusions® S'chug	½ cup	Cholesterol 5mg
San Marzano Tomatoes, chopped	1 can (28 oz)	Sodium 510mg
Labneh	½ cup	Carbohydrate 70g
SupHerb Farms Fresh Frozen Chives	¼ tsp	Fiber 7g
SupHerb Farms Fresh Frozen Dill	¼ tsp	Sugars 10g
SupHerb Farms Fresh Frozen Cilantro	¼ tsp	Protein 13g
Orecchiette Pasta	1 lb	DIETARY STATEMENTS
Salt and Pepper	To taste	N/a

### PREPARATION

1. In large skillet, heat 4 tablespoons of olive oil over medium-low heat; sauté onion for about 2 minutes or until softened.
2. Increase heat to medium-high; add remaining oil to skillet. Sauté eggplant for 3 to 4 minutes or until caramelized.
3. Add SupHerb Farms Fusions® S'chug and tomatoes to skillet; bring to simmer, then season with salt and pepper to taste. Simmer for 15 minutes.
4. Combine labneh, SupHerb Farms Fresh Frozen Chives, Dill and Cilantro, and salt and pepper to taste; set aside.
5. Meanwhile, in large pot of boiling salted water, cook pasta according to package directions; drain well. Toss with sauce. Divide among bowls; top each bowl with dollop of herbed labneh.