

Papa Vince Recipe

Eggplant & Zucchini with Pasta

Ready in: 30 minutes Servings: 5-6 persons

Ingredients

3 Italian Zucchini

1 Eggplant

3 tomatoes

1 garlic clove

Fresh Basil

Papa Vince Sea Salt

Papa Vince Extra Virgin Olive Oil

Preparation

1. Boil water in a pot to make the pasta.
2. Peel the eggplant using the Papa Vince peeler. If you prefer to leave it on you can do, it's personal preference.
3. Chop the tomato, eggplant & zucchini into small pieces.
4. Heat some Papa Vince Olive Oil in a saucepan on a medium heat.
5. Add zucchini to the frying pan and saute until it starts turning golden, then add the eggplant and the garlic. Chef Federico adds the whole clove.
6. Add some Papa Vince Sea Salt to the pan, add a little at first, you can always add more later. Add the tomatoes & stir all the ingredients together. Continue to saute until the eggplant is soft.
7. Tear the basil and add it to the pot. The sauce is now ready. Make sure you turn the stove to low while waiting for the pasta to be ready. You can always add more water to stop the sauce from sticking.
8. When everything is ready, toss the vegetables into the pasta and mix thoroughly. Finish with a little EVOO on top.