



# Minestrone Pasta

## Ingredients

- 3 tablespoons [Fustini's Tuscan Herb olive oil](#), divided
- 1 large onion, diced
- 1 large garlic clove, minced
- 2 bay leaves
- 1 large zucchini, quartered and thinly sliced
- 1/2 pound Lacinato kale, cut into thin strips
- 3 large tomatoes, diced
- 1 small eggplant, cut into 1/2" dice
- 1/2 pound small cut pasta
- 1 tablespoon [Fustini's Vinoso wine vinegar](#)
- 1/4 cup fresh chopped basil
- 2 tablespoons minced chives
- freshly grated parmesan
- Kosher salt and freshly ground black pepper

## Sharon's Hint

Add a pinch of the Tuscan Spice blend for even more herb flavor.

## Directions

### Step 1.

Warm 2 tablespoons of olive oil over medium heat. Add onion and cook until softened. Add garlic and bay leaves, and cook for 1 minute until fragrant. Add zucchini and cook for 5 minutes. Add kale, tomatoes and eggplant. Cook until softened, about 5 minutes more.

### Step 2.

Meanwhile, cook pasta in salted water until nearly al dente. Drain, reserving 1 cup of the cooking water. Add pasta and reserved water to the vegetables. Toss and cook until water has evaporated. Stir in the remaining olive oil, vinegar and basil. Season to taste with salt, pepper, Parmesan and additional olive oil and vinegar as needed.