



Spaghetti con le Zucchini

Spaghetti with Zucchini

Yields 2-4 Servings

INGREDIENTS:

- 1 lb. spaghetti
- 1 lb. zucchini, sliced into 1/8-1/4 inch rounds
- 1/8 cup olive oil
- 3 garlic cloves, peeled
- 3/4 tsp. kosher salt, 1/4 tsp. black pepper or 1tsp. PGS Pastagirl Seasoning
- 1/4 cup parsley, finely chopped
- 3/4 cup Parmigiano Reggiano cheese
- 3/4 cup reserved pasta water
- 1/4 cup basil leaves, torn
- Red pepper flakes, optional



A quick, easy weeknight recipe—perfect in summer when zucchini is fresh and abundant. Different from Spaghetti alla Nerano of the north, in Sicily this is our family's typical summer pasta, served at pranzo (midday lunch) when the zucchini are freshly picked from the garden.

INSTRUCTIONS:

1. In a large skillet over medium heat, add just enough olive oil to cover the bottom of the pan. Add whole garlic cloves and cook until softened and smash with the back of fork to flavor the oil. Remove garlic.
2. In two batches, add zucchini slices and sauté on high heat, tossing slices from one side to the other to slightly brown. Add salt and pepper and cook just until tender, about 7-10 minutes. Add red pepper flakes to taste if using. Remove from pan and transfer to a plate lined with paper towels to drain and repeat to cook the remaining zucchini. Add a splash of olive oil to the pan if needed.
3. To cook the spaghetti, fill a large pot with water and bring to a boil, add salt and add pasta.
4. Cook pasta just until al dente (slightly firm), stirring occasionally. Reserve 3/4 cup pasta water.
5. Place zucchini back in the skillet it was cooked in and turn flame on low.
6. Using tongs, lift cooked spaghetti from pot and transfer to skillet with zucchini.
7. Stir together and add parsley, 1/2 cup of cheese and a splash of reserved pasta water if needed.
8. Adjust the seasoning and cheese to taste.
9. Serve topped with Parmigiano Reggiano cheese and torn basil leaves.