

Spaghetti with Zucchini and Lemon

From – From Asparagus to Zucchini

1 lb spaghetti
1 Tbsp olive oil
4 cloves garlic, minced or pressed
4 cups sliced zucchini
dash of salt & ground black pepper
juice of 1 lemon
6 large fresh basil leaves, cut into thin strips
1 to 2 cups grated pecorino cheese (3 to 6 oz)

- Cook pasta.
- While pasta cooks, heat olive oil in a large, heavy, nonreactive skillet.
- Add garlic and zucchini.
- Saute` on medium-high heat until zucchini begins to brown.
- Sprinkle with salt & pepper.
- Add lemon juice and basil, stir, and remove from heat.
- The zucchini should be done just before the pasta is ready.
- When the pasta is al dente, drain and toss in large, warmed serving bowl with about 1 cup of the cheese.
- Top with zucchini and serve immediately.
- Add more cheese at the table if desired.



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