

Zucchini and Garlic Pasta with Pistachios

From – *Mark Bittman's Kitchen Express*

Pasta – fusilli recommended
2 zucchini – sliced into thin disks
¼ cup pistachios
2 cloves garlic – minced
olive oil
salt & pepper
serve with Parmesan cheese

- Boil salted water for pasta and cook it.
- Meanwhile, toast the pistachios in a dry pan until just fragrant and turning golden; set aside.
- Cook the garlic in the olive oil until fragrant.
- Add the zucchini and 2 Tbsp water, season with salt and pepper, and cook until soft.
- Drain the pasta, reserving the cooking water.
- Toss the zucchini and garlic mixture with the pasta, adding some of the reserved cooking water and olive oil as needed to moisten.
- Add the toasted pistachios.
- Serve with grated Parmesan cheese.



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