

Zucchini Pasta

Makes 8-10 servings

Ingredients

- 8 sliced green zucchini or a mix of yellow and green zucchini
- 1/2 cup extra virgin olive oil
- 1 tsp kosher salt
- 1 tsp ground black pepper
- 1-1 1/2 cups grated sharp provolone or sharp cheddar
- 1 1/2 cups grated Parmigiano Reggiano, divided
- 2 tbsp unsalted butter
- 1 cup basil, sliced chiffonade
- 1 box of spaghetti or pasta of choice

Instructions

Step 1: Preheat the oven to 425 degrees F.

Step 2: Slice the zucchini into $\frac{1}{8}$ inch coins and coat with olive oil, salt, and pepper. Toss to coat all of the zucchini coins. Reserve any remaining olive oil in the bowl.

Step 3: Place a piece of parchment paper or aluminum foil on a baking sheet. Arrange the zucchini in rows until the baking sheet is full. Do not overcrowd the pan, or your zucchini will steam. Roast the zucchini for 30 minutes or until it becomes slightly golden brown. Be careful not to burn it. You will need to cook the zucchini in several batches or use multiple baking sheets.

Step 4: Remove the zucchini from the baking sheet and place it inside the bowl with the reserved olive oil. Add 1 cup of the Parmesan cheese to the zucchini, mix, and incorporate it all together.

Step 5: Make the pasta according to the package directions, reserving a cup of the starchy pasta water.

Step 6: Add the cooked pasta to the zucchini and mix. Add the provolone cheese and mix again. Add pasta water, $\frac{1}{4}$ cup at a time, to create a silky sauce. Keep the sauce thick to avoid watering the dish down. Mix in the butter.

Step 7: Finish the dish with the remaining Parmesan, basil, and salt and pepper to taste.