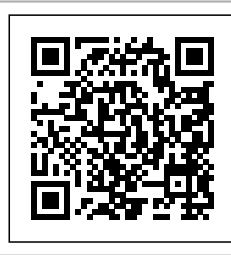


20 minute Pasta with Zucchini



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Recipe by: Laura Vitale

Serves 2

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

- __ 2 Medium or 3 Small Zucchini, thinly sliced
- __ 4oz of Thinly Sliced Deli Ham, chopped
- __ 2 Tbsp of Extra Virgin Olive Oil
- __ 2 Cloves of Garlic, smashed and peeled but not chopped
- __ 8oz of Pennette or any medium cut pasta you like
- __ Few Leaves of Basil
- __ Plenty of Salt and Pepper
- __ 1/2 cup of Parm

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil, meanwhile, work on the zucchini.

2) In a large skillet over medium heat, add the oil, preheat until shimmers then add the zucchini along with a pinch of salt and saute about 10 minutes, once half way cooked and developed some color, add the garlic, basil and ham and cook on medium low while you cook the pasta.



3) At this point, add the pasta to the boiling water, cook until al dente, when there, take a ladleful of the starchy water to the skillet, increase the heat to medium high, let it bubble then add the pasta right in (keep a little extra water on the side) a touch more water, plenty of cracked fresh pepper and all the parm.

4) Cook for a few minutes or until the sauce thickens, the pasta is fully cooked and absorbs all that flavor. Serve with ore cheese and dive in!