

Idiot's Kitchen Recipe – Creamy Zucchini Linguine

Recipe from www.idiotskitchen.com – Inspired by Giuliano Hazan



Ingredients:

½ pound Dried Linguine Pasta
1 Tablespoon Butter
1 Tablespoon Olive Oil
¼ pound Pancetta, diced (about 2 slices between ¼ and ½ inch thick)
4-5 small Zucchini, diced (about 4 cups total)
½ cup Dry White Wine
½ cup Heavy Cream
½ cup Pecorino Romano Cheese, grated
Pepper
Red Pepper Flakes

Bring a large pot of water to a boil for the pasta.

While you wait for the water to boil, prepare the other ingredients by dicing the zucchini and pancetta and grating the Pecorino Romano cheese. Melt 1 Tablespoon Butter and 1 Tablespoon Olive Oil in a skillet large enough to accommodate all of the ingredients including the cooked pasta. Brown the Pancetta in the butter and oil, over medium high heat 3-4 minutes until golden brown but not crispy.

By this time the water for the pasta should be boiling. Season with salt and add ½ pound linguine. Cook 7-8 minutes until *al dente*.

Add the zucchini to the pancetta and cook 2-3 minutes until just starting to brown and soften but not get mushy. Add ½ cup white wine and cook 2 minutes until slightly reduced. Season with pepper and a pinch of red pepper flakes. (I do not salt this dish because for me the pancetta and cheese are salty enough.) Add ½ cup heavy cream and turn the heat down to low.

Dip the cooked pasta directly out of the pot and into the pan of zucchini. Add ½ cup grated Pecorino Romano cheese and toss to combine all of the ingredients. If the sauce is too thick to easily coat the pasta - and this almost always happens, add ¼ cup of the starchy pasta cooking liquid.

Makes 4 moderate portions.