

## *Idiot's Kitchen Recipe – Pasta with Zucchini & Ricotta*

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – Adapted from The New York Times



### Ingredients:

2 Tablespoons olive oil  
1 medium onion, finely chopped – about 1-1½ cups  
2-3 cloves garlic, finely chopped  
4-6 small-medium zucchini, quartered and cut into wedge pieces about ½ inch thick (about 2-3 pounds)  
1½ - 2 cups fresh basil leaves (a big bunch), chopped (or 1 heaping Tablespoon of prepared pesto)  
1 lemon, zested and half the lemon juiced  
Pinch red pepper flakes  
8 ounces ricotta cheese  
¾ pound penne, ziti, or other short dry pasta (Gluten Free pasta is fine, I like Barilla GF Penne)  
1 cup shredded Pecorino Romano cheese  
Salt & Pepper

Bring a large pot of salted water to a boil for the pasta. This recipe cooks quickly, in about the time it takes for the pasta to cook to al dente.

Finely chop 1 medium onion and 2-3 cloves of garlic. Cut 2-3 pounds of zucchini into quarters and then into ½ inch wedges. Finely chop 1½ - 2 cups of fresh basil leaves and set aside.

Drop the ¾ pound of dried pasta in the boiling water and cook per package directions until al dente, about 8-10 minutes. (Note: if you use a full pound of pasta, add more zucchini!)

While the pasta cooks, heat 2 Tablespoons olive oil in a large pot over medium high heat. Add the chopped onions and sauté until tender but not browned, about 5 minutes. Add the zucchini, chopped garlic, a pinch of red pepper flakes, and salt & pepper to taste. Turn the heat up slightly and cook the zucchini, stirring occasionally, until just tender, about 5 minutes. Do not over cook the zucchini or it will become quite soggy. When the zucchini is tender, turn the heat down to very low or off.

Scoop 1 cup of the starchy pasta water out of the pot and reserve. Drain the pasta and add it to the pot of zucchini. Stir in 8 ounces of good ricotta cheese, the chopped basil (or pesto), and the lemon zest. Squeeze in the juice of half of the lemon. Add the reserved pasta water a little at a time as you stir so to create a creamy sauce. Stir in 1 cup of shredded Pecorino Romano cheese. Taste and adjust the seasonings of salt & pepper.

Makes 4 big servings and is good leftover.