

## Creamy Spaghetti with Zucchini

This dish makes about 4 servings, depending on your appetite.

If you don't peel the zucchinis, they should be less than 8 ounces. I bought my spaghetti at Eataly, and it was delicious.

### **Ingredients:**

12 ounces of spaghetti  
2 pounds zucchini, sliced 1/8 inch thick  
1 tsp salt, more for the pasta water  
2 TBS extra-virgin olive oil  
2 TBS butter  
2 TBS chopped basil  
1 tsp pepper  
2 1/2 ounces mild provolone cheese, shredded ( 2/3 cups)  
1/3 cup grated Parmesan cheese

### **Directions:**

If using large zucchinis, peel, remove most seeds, and cut into 1/8-inch slices. A mandolin helps. Mix 1/4 cup water and salt in a bowl, cover, and microwave 10 minutes, stirring after 5 minutes of microwaving. Drain zucchini in a colander and let cool for 5 minutes.

Heat oil in a 12-inch nonstick skillet over medium-high heat until shimmering. Add zucchini and spread into an even layer—sauté for 10-12 minutes, stirring every 4 minutes and flattening the zucchini with a spatula. Pieces may fall apart; this can be done ahead of time.

Meanwhile, bring 4 quarts of water to a boil in a large pot. Add 1 tablespoon of salt and the pasta, cook, stirring often, until al dente. Reserve 2 cups of cooking water, then drain the pasta and return it to the pot. Add 1 cup of the reserved water, zucchini, butter, basil, and pepper, cooking over low heat. Stir and toss pasta constantly, until the ingredients are evenly mixed and the butter melted, about 1 minute. Off heat, add provolone and Parmesan cheese, stirring vigorously until they soften and turn into a creamy sauce. Season with additional pepper and salt as needed. Serve immediately.

*Guten Appetit!*

Recipe by Annie Petito in Cook's Illustrated

Posted by Sunnycovechef





