

PASTA WITH ZUCCHINI, ASPARAGUS, BASIL, GARLIC AND RED PEPPER FLAKES

Ingredients.

1/2 lb. spaghetti
1 zucchini, ends trimmed and discarded, sliced in half lengthwise and into half moons
12 asparagus spears, tops trimmed, stalks peeled into ribbons
3 garlic cloves, very thinly sliced
large handful basil, cut into thin strips
kosher salt
large pinch red pepper flakes
extra virgin olive oil
lemon zest

Directions.

Put a large pot of salted water on to boil.

Heat a few tablespoons of olive oil in a large skillet over medium high heat. Reduce the heat to medium and sauté the zucchini until it's softened and starting to turn slightly brown around the edges, about 6 minutes. Add in the asparagus spears and sauté for another 4 minutes. Season with a bit of salt.

Meanwhile, add the pasta to the pot of water and cook until al dente - according to the instructions on the package. Drain and toss into a large bowl.

Add a few more tablespoons of olive oil to the skillet, allow it to heat up before adding the asparagus ribbons, garlic slices, and red pepper flakes. Toss and sauté for a few minutes, until the garlic is fragrant and the ribbons are vibrant. Transfer everything from the pan, including every last drop of olive oil, to the bowl with the pasta. Toss together gently and allow to cool for a few minutes. Season to taste with salt. Transfer into large serving bowls or plates, top with basil, a bit of lemon zest, and a drizzle of olive oil.

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