

## **Porter Farms Zucchini and Summer Squash Pasta Aglio e Olio**

*Pasta aglio e olio is a simple Neapolitan dish of garlic, olive oil, and parmigiano-reggiano cheese. I have often made the traditional Italian recipe as a side dish. Although, more frequently I prefer to modify it for a main course as I have in the following recipe using the Porter Farms Organic zucchini and yellow squash. Try adding shrimp, or your favorite vegetables, or a touch of heavy cream and fresh herbs for your personal adaptation. It has always been a huge success at my dinner table. And...to be honest, and true to Italian culture...I do not measure ingredients. However, I have provided for you some approximations in this recipe, but I encourage you to adjust to your personal liking. You will note in all my recipes a secret ingredient, and the most important ingredient...LOVE!!!*

### Ingredients:

4 Tbsp butter  
6 Tbsp olive oil  
6 garlic cloves, finely chopped  
4 anchovy fillets\*  
1/2 Tsp red pepper flakes  
3 cups Porter Farms organic zucchini, grated\*\*  
3 cups Porter Farms organic yellow squash, grated  
1 lb pasta of choice\*\*\*  
4 Tbsp Kosher or sea salt\*\*\*\*  
1/2 cup fresh parsley, finely chopped  
1 cup Parmigiano-Reggiano cheese, freshly grated  
salt and fresh ground black pepper, to taste

### Directions:

- In a large sauté pan add the olive oil and butter and cook over medium heat until the butter is melted.
- Add the anchovy fillet and cook until fully dissolved into oil mixture.
- Next, add the garlic and sauté until soft but not to the point of turning golden brown.
- Add the zucchini and yellow squash and cook until soft and tender.
- Bring pasta water to a boil and add the 4 tablespoons of salt. Follow instructions on the pasta box for al dente.
- Once pasta is cooked, use a spider strainer or tongues to transfer pasta directly into sauté pan of sauce mixture. Do not strain pasta.
- Toss all ingredients until thoroughly mixed. Add pasta water until desired consistency
- Add grated cheese and fresh parsley.
- Add salt and fresh cracked pepper to taste.
- Serve in large pasta bowls with extra grated cheese and crushed red pepper on the side.

### **Chef's Notes:**

*\*Anchovy is optional.*

*\*\*You can use a food processor or box grater.*

*\*\*\*I used Orecchiette pasta for the CSA sampling, however, thin spaghetti is wonderful, or try using a filled tortellini or ravioli.*

*\*\*\*\*Pasta water should be heavily salted. Never Never Never strain the water. This is liquid gold and should be used to add to the pasta and sauce mixture in the sauté pan for a delicious marriage of ingredients.*