

Farfalle With Zucchini

Everyone in Italy, I'm sure, has their own recipe for this pasta! I may not live there but I am growing the Romanesco zucchini. Here's my take...it's quick and simple but very tasty.

Makes 2 – 3 Servings

8 oz. farfalle pasta (bowties)
2 oz. pancetta, diced
2 medium garlic cloves, sliced
1/8 tsp. red chili flakes, or to taste
3 medium sized zucchini, sliced 1/8" thick
½ cup basil, shredded or just tear up the leaves
¼ cup EVO +
½ cup Parmigiano Reggiano

Bring a large pot of water to the boil. Add the pasta to the pot & cook until al dente (this will take between 8 – 10 minutes).

Meanwhile, heat a large sauté pan over medium heat; add the EVO & heat until hot but not smoking. Add the diced pancetta & cook until it just begins to colour; add the slices of garlic & the zucchini; sauté for 4 minutes; stir in the chili flakes. When the pasta is cooked, reserve ½ cup of the pasta cooking water then drain the pasta. Add ¼ cup of the reserved water, the basil & half the Parmigiano & stir, then add the farfalle to the pan; tossing to combine; adding more of the reserved pasta water if it appears too dry. The sauce should coat the farfalle & not be “saucy”.