

## Spaghetti With Zucchini

(Stanley Tucci)

Serves 4-6

- 3 to 4 T olive oil
- 4 to 5 medium zucchini, sliced into 1/4-inch rounds
- 450 g spaghetti or thin spaghetti
- 2 to 3 T butter
- 100 g grated parmesan cheese, plus more for serving
- Salt and pepper
- Fresh basil, for serving



1. Add the **olive oil** to a large skillet, just enough to lightly coat the bottom. Set it over **medium-high heat**.
2. Once the oil is rippling but not smoking, add the **zucchini** and cook for **5 - 6 minutes per side** or until golden brown. You will need to do this in batches so that you don't overcrowd the skillet, preventing the zucchini from browning.
3. Transfer the cooked zucchini onto a paper towel-lined plate. When the skillet cools, wipe it with a paper towel to reduce the amount of oil, but you can leave it as is.
4. While the zucchini cooks, bring a large pot of salted **water** to a boil. Cook the **pasta** until al dente, following the package instructions.
5. Add the **fried zucchini** back to the skillet set over medium heat.
6. Use tongs to add the **cooked spaghetti** to the zucchini along with **240 ml of pasta cooking water**. Cook the pasta, stirring frequently with the tongs, until the liquid mostly evaporates.
7. Add the **butter** and **grated Parmesan** and cook for another minute, stirring until the sauce thickens and the pasta looks glossy.
8. Season the pasta with **salt** and **pepper** to taste. The texture of the quick sauce is silky and luxurious. With just a hint of salt and pepper, the sweet zucchini flavor shines.
9. Serve immediately with torn fresh **basil leaves** and more **Parmesan** cheese sprinkled on top.