

Creamy Zucchini Pasta

From the website "The Modern Proper"
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Prep time: 8 minutes

Cook time: 20 minutes

Serves: 6

Ingredients

¼ cup olive oil

3 cups diced zucchini, from (2-3 medium)

2 small shallots, sliced (about 1 cup)

1 tbsp. garlic, minced

1 cup heavy cream

20 basil leaves

1 tsp. kosher salt

½ tsp. black pepper, freshly ground

¾ cup Parmesan cheese, grated

1-pound long pasta such as spaghetti, fusilli or bucatini

½ cup pasta water

Directions

1. In a medium sized saucepan heat olive oil over medium heat.
2. Add the zucchini and shallots and cook until softened, about 8-10 minutes.
3. Add garlic and cook for another minute.
4. Once vegetables are very soft, add heavy cream, basil leaves, salt, pepper. Bring to a gentle simmer and allow to cook for 5 minutes, stir until all ingredients are incorporated.
5. While the sauce is simmering, cook the pasta in salted water according to package instructions. When draining the pasta, be sure to reserve ½ cup of pasta water.
6. Add pasta water to zucchini sauce. Remove sauce from heat and allow to cool slightly before transferring to a high-speed blender. Blend sauce until smooth. Transfer the sauce back to the sauce pan and add in Parmesan cheese along with pasta.
7. Toss until pasta is coated, adding more pasta water if too thick, and serve topped with more parmesan and freshly ground pepper.