

Zucchini Butter Pasta
By Hetty Lui McKinnon
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Total Time: 40 minutes

Prep Time: 10 minutes

Cook Time: 30 minutes

Yield: 4 to 6 servings

Ingredients

1 tablespoon extra-virgin olive oil, plus more for serving

2 pounds zucchini (about 4 medium) coarsely grated

6 garlic cloves, finely chopped

Salt and pepper

1 cup vegetable stock

1/4 cup unsalted butter

1 pound fusilli or other short pasta

1-1/2 cups finely grated Parmesan, plus more for serving

3 tablespoon lemon juice (from 2 lemons)

Big handful of basil leaves, torn

1 cup toasted walnuts, roughly chopped

Preparation

1. Heat a large 12-inch skillet on medium-high. When hot, drizzle with olive oil and add the zucchini and garlic. Season generously with salt and pepper and stir to combine.
2. Add the stock, reduce heat to medium and cook, stirring occasionally, until the stock has reduced and the zucchini is very tender but not dry, 15 to 20 minutes. (There should still be a small amount of liquid.) Add the butter and stir until it is melted and zucchini has mostly broken down to form a thick, chunky sauce, about 2 minutes. Taste and season with salt and pepper.
3. Meanwhile, bring a large pot of salted water to the boil. Add the pasta and cook until al dente. Reserve 1-1/2 cup of pasta cooking water, then drain.
4. Add the drained pasta, Parmesan and lemon juice to the zucchini and stir to combine, add some pasta cooking water to loosen it up. Taste and season again with salt and pepper.
5. To serve, drizzle with olive oil, and top with more grated Parmesan, the basil and walnuts.