

One-Pot Zucchini-Basil Pasta  
By Alexa Weibel  
*New York Times Cooking*

Time: 20 minutes

Yield: 4 Servings\*

### Ingredients

2¾ cups vegetable stock

12 ounces medium pasta shells

2 medium zucchini (about 14 ounces total), trimmed and cut into ½-inch cubes

4 ounces mascarpone, crème fraîche or softened cream cheese

1 large garlic clove, finely chopped

⅓ packed cup thinly sliced basil

Kosher salt and black pepper

3 tablespoons chopped roasted salted almonds

3 tablespoons chopped Italian parsley

### PREPARATION

1. In a large, deep 12-inch skillet, bring stock to a boil over high heat. Once stock boils, stir in pasta, zucchini, mascarpone, garlic and half the basil; season generously with salt and pepper and reduce the heat to medium-high. Cook, stirring frequently, until pasta is tender and liquid is reduced until thickened and creamy, 12 to 13 minutes, adding a splash of water during the last few minutes of cooking if needed to moisten. Season to taste with salt and pepper.
2. Meanwhile, prepare the gremolata: Chop almonds and parsley with remaining basil until finely chopped and combined; season with salt and pepper.
3. Divide pasta among shallow bowls. Sprinkle with gremolata and serve immediately.

### \*Donna's Notes

Based on comments from other cook's, I made the following adjustments to the recipe.

- Before heating the stock, I sautéed the chopped zucchini, two cloves of garlic, one shallot and a sprinkling of red pepper flakes in olive oil. I softened the zucchini slightly then removed to a bowl. I added the zest of one lemon to the zucchini mixture and tossed.
- I used one pound of penne that I already had (package cooking time 8 minutes) pasta and a 32-ounce container of vegetable stock.
- . Five minutes before the pasta was to be done, I added the zucchini mixture to the pot and mixed it in with the pasta. Although the package said the pasta should be done in 8 minutes, it took 14-16 minutes to be al dente