

Lemon Pasta with Zucchini Ribbons
From The Cook's Life
Serves 6, with leftovers

2 tablespoons olive oil
1 clove garlic, minced
1 medium zucchini, sliced into long thin slices
2 tablespoons white wine or water
salt
pepper
1 pound medium pasta shells, or any shape you prefer
1 lemon
1 cup cherry tomatoes, halved
1 cup cooked, diced chicken, optional
1 cup fresh mozzarella cheese, diced
Grated Parmesan cheese

Bring a large pot of water to boil to cook the pasta. While the water comes to a boil, heat the oil over medium low heat in a skillet and add the garlic. Cook until garlic is fragrant. Add zucchini and spread it out in the pan in a mostly even layer, trying to keep most of the zucchini slices intact. Add wine or water, salt and pepper and cover the pan.

When the water boils, cook the pasta according to package directions. While pasta and zucchini cook, zest and juice the lemon into a large serving bowl. Add the cherry tomatoes and chicken, if using.

Check the zucchini and remove the lid if there is too much liquid in the pan. Continue cooking until zucchini is tender.

Drain the cooked pasta and add to the serving bowl, along with the zucchini mixture. Add the mozzarella. Toss gently. Serve with grated Parmesan cheese. Leftovers reheat well.