

## Zucchini and Parmesan Pasta

**Season:** Summer

**Type:** Main

**Serves:** 32 tastings

**From the garden:** Zucchini, onion & garlic



<b>Equipment:</b>	<b>Ingredients:</b>
Small stockpot x 1 Colander x 1 Large frying pan x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Kitchen scale Grater x 4 Serving bowl x 5 Serving spoon x 5	1 x 500g pack of pasta Hot water from kettle for cooking pasta 1 teaspoon salt  30g butter 1/3 cup olive oil 1 onion (finely chopped) 3 cloves garlic (finely chopped) 2 zucchinis (roughly grated)  1/2 cup parmesan cheese  3/4 teaspoon salt 10 grinds of pepper

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. In a small stockpot, cover pasta with hot water from the kettle, add salt and boil until tender, about 18 minutes.
3. Drain and place pasta back into the stockpot.
4. Meanwhile, heat butter and oil in a large frying pan over medium heat until butter is melted.
5. Add onion and garlic, fry until onion is starting to brown, about 5 minutes.
6. Add zucchini and fry until zucchini is tender, about 5 minutes. Remove from heat.
7. Add zucchini mixture, cheese, salt and pepper onto the pasta, toss well.
8. Serve into 5 large serving bowls with a serving spoon in each.

**Notes:** You can add shredded roast chicken or canned tuna if you are making this at home. Add some chilli flakes if you like it spicy.