

Penne with Zucchini, Squash, Fresh Herbs, and Lemon Zest

Ingredients

Kosher salt

1 lb. whole wheat penne

1/8 cup extra-virgin olive oil

2 zucchini & 2 squash, cut in half lengthwise and sliced crosswise into 1/4-inch-thick half moons

4 large cloves garlic, thinly sliced

2 tsp. finely grated lemon zest

Freshly ground black pepper

1/4 cup freshly grated Parmigiano-Reggiano

1 tbs. coarsely chopped fresh basil

1 tbs. coarsely chopped fresh flat-leaf parsley

Instructions

Bring a large pot of well-salted water to a boil over high heat. Add the penne and cook according to package instructions until al dente.

Meanwhile, heat the oil in a 12-inch skillet over medium-high heat. Add the zucchini and squash and cook, stirring occasionally, until barely tender and just starting to brown, about 3 minutes. Add the garlic and cook, stirring occasionally, until the garlic is soft and fragrant, an additional 2 to 3 minutes. Remove from the heat. Stir in the lemon zest, season with salt and pepper to taste.

Reserve 1/2 cup pasta cooking water and drain the pasta. Add the pasta to the zucchini and squash mixture along with the Parmigiano, basil, and parsley. Season to taste with salt and pepper. Toss to combine, adding some of the reserved water if necessary to moisten the pasta.