

ORECCHIETTE WITH ZUCCHINI & ONIONS



INGREDIENTS

- ◇ 1/4 cup extra virgin olive oil
- ◇ 2 medium zucchini quartered & sliced into small pieces
- ◇ 1 medium onion chopped (same size as zucchini)
- ◇ 1/2 cup finely grated Pecorino Romano cheese
- ◇ Pinch of crushed red pepper
- ◇ Salt & Pepper to taste

METHOD

- ◇ Heat olive oil in large skillet
- ◇ Add zucchini, onion, crushed red pepper, salt & pepper
- ◇ Sauté over medium heat until cooked through—do not brown
- ◇ Cook pasta in salted water until al dente
- ◇ Strain pasta and reserve 1/2 cup cooking water
- ◇ Add pasta and a small amount of cooking water to skillet
- ◇ Drizzle with additional olive oil and lightly toss
- ◇ Add cheese and adjust seasonings as needed

SERVES 4-6