

Zucchini, Squash & Lemon Pasta

Ingredients

- 8 ounces bow tie pasta
- 2 tablespoons plus 1 teaspoon extra-virgin olive oil, divided
- 1 medium zucchini, sliced into half rounds
- 1 medium yellow squash, sliced into half rounds
- 3 cloves garlic, finely chopped
- 1 1/2 teaspoons finely chopped fresh rosemary
- 2 tablespoons grated Parmigiano-Reggiano, plus extra for serving (optional)
- 1/4 cup crumbled feta cheese (optional)
- Zest of 1/2 lemon
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon salt
- Crushed red pepper to taste (optional)

Instructions

1. Cook pasta according to package instructions until al dente. Drain the pasta in a colander. Transfer the cooked pasta to a medium bowl and drizzle with 1 teaspoon of the olive oil.
2. In the same pot, heat the remaining 2 tablespoons of olive oil over medium heat. Add the zucchini and squash and cook, stirring occasionally, until it softens, about 5 minutes. Add the garlic and rosemary and stir to combine. Continue to cook until the garlic is fragrant, about 2 minutes.
3. Add the pasta to the zucchini-squash mixture. Stir to combine and cook until the pasta is heated through. Remove from heat and stir in the Parmigiano-Reggiano (if using), feta, lemon zest, black pepper and salt. Sprinkle with additional Parmigiano-Reggiano or feta if desired and serve hot.

View the recipe video on YouTube here: <https://www.youtube.com/watch?v=eV2KqCRV2Zg>