

BUCATINI WITH ZUCCHINI AND CHERRY TOMATOES

1 LB OF BUCATINI PASTA
4 SMALL ZUCCHINI
1 1/2 CUPS OF CHERRY TOMATOES
1/4 TSP OF CHILI FLAKES
4 CLOVES OF GARLIC
FRESH BASIL
FRESH PARSLEY
FRESH CHIVES
PARMESAN CHEESE

SOAK THE ZUCCHINI IN A SINK FULL OF COLD WATER FOR 15 MINUTES, SCRUB WITH A VEGETABLE BRUSH AND DRY ON A TOWEL.

TRIM THE ENDS, SLICE LENGTHWISE, THEN LENGTHWISE IN QUARTERS. CUT THE QUARTERS IN HALF. TOSS IN A COLANDER WITH SEA SALT AND REST FOR 30 MINUTES.

RINSE OFF THE SALT AND ROLL IN A TOWEL.

BRING A LARGE POT OF WATER TO A BOIL. SALT GENEROUSLY. ADD THE PASTA.

CUT THE CHERRY TOMATOES IN HALF LENGTHWISE. RESERVE IN A BOWL.

TRIM AND PEEL THE GARLIC LENGTHWISE IN SLIVERS.

HEAT 1/2 OLIVE OIL IN A LARGE SAUTÉ PAN OVER HIGH HEAT. WHEN THE OIL IS SMOKING ADD THE ZUCCHINI, SEASON WITH BLACK PEPPER AND CHILI FLAKES. SAUTÉ FOR 3 MINUTES, TOSSING FREQUENTLY UNTIL THE ZUCCHINI IS LIGHTLY BROWNED.

ADD THE GARLIC AND AS SOON AS YOU SMELL ITS SCENT, DUMP IN THE TOMATOES. SHAKE THE PAN AND COOK FOR ABOUT A MINUTE. TURN OFF THE HEAT.

SCOOP A CUP OF THE PASTA WATER FROM THE BOILING POT.

WHEN THE BUCATINI IS JUST AL DENTE, DRAIN.

TURN THE HEAT TO HIGH UNDER THE ZUCCHINI PAN. ADD THE DRAINED PASTA AND 1/2 CUP OF THE PASTA WATER.

STIR TOGETHER TILL SAUCE IS HOW YOU LIKE IT, TOSSING THE PASTA AS IT COOKS DOWN.

EMPTY INTO A WARM PASTA BOWL. ADD TORN BASIL, CHOPPED PARSLEY AND CHIVES.

SERVE WITH FRESHLY GRATED PARMESAN.

SERVES 4