

PASTA WITH ZUCCHINI AND LEMON

3 MEDIUM ZUCCHINI
1 LEMON
1 PACKAGE OF SPAGHETTI, BUCATINI OR CHITARRA
FRESH-GRATED PARMESAN CHEESE
FRESH MINT

SET A LARGE POT OF WATER TO BOIL. SALT GENEROUSLY.

SOAK THE ZUCCHINI IN A SINK FULL OF WATER FOR 10 MINUTES. SCRUB WITH A VEGETABLE BRUSH. DRY.

TRIM THE ENDS OF THE ZUCCHINI. USING EITHER A MANDOLIN OR A CHEF'S KNIFE, SLICE THE ZUCCHINI HORIZONTALLY INTO THIN RIBBONS.

GRATE THE RIND FROM THE LEMON. CUT IN HALF AND SQUEEZE JUICE THROUGH A STRAINER INTO A SMALL BOWL. ADD THE ZEST TO THE LEMON JUICE.

GRATE ABOUT A CUP OF PARMESAN CHEESE.

WHEN THE WATER BOILS, PUT IN THE PASTA. TOWARDS THE END OF THE COOKING, SCOOP OUT A CUP OF THE STARCHIEST WATER.

DRAIN PASTA. SET THE POT BACK ON THE STOVE. MELT 3 TBSPS OF BUTTER IN 3 TBSPS OF OLIVE OIL.

TOSS IN THE ZUCCHINI, SALT AND PEPPER, STIR BRIEFLY.

ADD THE LEMON JUICE AND ZEST AND $\frac{1}{2}$ CUP OF THE PASTA WATER. STIR TOGETHER WITH THE ZUCCHINI.

ADD HALF OF THE CHEESE. STIR VIGOROUSLY WITH A WOODEN SPOON UNTIL THE SAUCE HAS REACHED A CREAMY CONSISTENCY. EMPTY INTO A WARM SERVING BOWL.

TOSS WITH THIN SLIVERS OF FRESH MINT.

SERVES 4-6

