

Citrus Up Your Pasta!

July 15, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Sometimes I need a no fuss quick easy dinner. I'm going to show you how to make my go dinner with just a few ingredients and it's literally done in under 20 minutes! This lemony pasta dish is perfect for hot summer days and you can add anything you may have at home too! Let's get cooking..

Serves: 5-6 Total time: 20 minutes

·small onion, small dice

·2 zucchini, sliced into 1/4-inch-thick pieces half-moons – cut in rounds then halves

·Salt and pepper to taste

·1 cup of loose basil leaves

·1 lb Ziti pasta – any pasta shape works

·1 cup of ricotta

·1 lemon – zested then juiced

·½ cup parmesan cheese – optional

·½ tsp crushed red pepper – optional

Place a pot of water on to boil. Add enough salt to season the pasta. This part is very very important. It's the first step to seasoning your meal. Follow instructions on package. Once water is at a boil cook and cook 1 minute under allowed cook time. It should take 7- 8 minutes. Strain, reserve 1 cup of pasta water. Pasta water is starchy and will bring the whole meal together.

Now, in a large skillet over medium heat, cook the onions in olive oil until softened about 5 minutes. Reduce heat as necessary to keep onions from browning. Add zucchini, season generously with salt and pepper, add in crushed red pepper or any heat source you may like. Turn off heat and fold in ricotta cheese, lemon zest and juice. Pasta should be done by now. Add in pasta and reserved pasta water. Mixture will look creamy. Add a little more pasta water if necessary. Add the basil leaves and half the grated cheese and quickly stir to incorporate. No need to do this over heat, pasta and water are hot enough. If you have other greens like arugula or spinach those work great too. Veggies like asparagus, broccoli florets, summer squash or even artichokes work really well too! Serve warm and sprinkle with additional cheese or an extra squeeze of lemon and enjoy! Quick easy dinner perfect for any day of the week!