



BITE ME THE SHOW ABOUT EDIBLES

Lemon Zucchini Pasta

Ingredients:

- 2lbs zucchini or summer squash (4-6 medium zucchini)
- 1 large shallot or ½ small onion
- 4 large cloves of garlic
- 3 tbsp extra virgin olive oil + extra infused olive oil
- ¼ tsp crushed red pepper flakes
- 2 tsp salt
- freshly ground black pepper
- 12 oz. spaghetti, linguine, or other long pasta
- 1 lemon
- 1/4 cup Parmesan, plus more for serving
- ½ cup lightly packed basil and/or mint
- ½ cup heavy cream

Instructions:

- Bring a large pot of water to a boil and salt heavily.
- Meanwhile, place a clean kitchen towel in a large bowl or on a large cutting board. Trim 2lb zucchini or summer squash, then grate on the large holes of box grater directly onto the towel.
- Peel 1 large shallot and grate on the large holes of a grater into towel. Peel 4 garlic gloves and grate on the small holes of the grater into the towel.
- Gather ends of the towel together, then squeeze over a bowl or the sink with all your might to extract water from the zucchini. Squeeze until it's hard to get out any more liquid.
- You should have extracted about ⅔ cup of liquid. Just discard.





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- Heat 3 tbsp olive oil in a medium dutch oven or very large skillet over medium-high. Add crushed red pepper flakes and cook, stirring, until fragrant, about 30 seconds.
- Add zucchini mixture and salt and stir to coat.
- Season generously with freshly ground black pepper. Cook, stirring occasionally, until zucchini mixture is jammy, thick and starting to stick to bottom of pot, 15-20 minutes.
- When the zucchini has been cooking for 5-10 minutes, add the pasta to the pot of boiling water and cook until al dente.
- Meanwhile, juice 1 lemon into a small bowl and grate Parmesan (use a microplane if you have one!).
- Very coarsely chop or tear basil and/or mint.
- Scoop out 2 cups pasta cooking water and set aside. Using tongs, transfer pasta to pot with zucchini, it's ok if some water clings to it.
- Reduce heat to medium-low, add ½ cup pasta cooking liquid and the heavy cream and stir to combine.
- Add cheese, pour another ½ cup pasta cooking liquid over top and cook stirring vigorously with tongs or a wooden spoon until a creamy sauce that coats the pasta forms. Add more pasta cooking liquid if needed.
- Remove pasta from heat and stir in lemon juice and most of the herbs. Taste and season with more salt and black pepper if needed.
- Serve pasta with a drizzle of infused olive oil, then topped with more grated Parmesan and remaining herbs.
- Enjoy!

