

# PASTA PRIMAVERA

## INGREDIENTS

1 LARGE SCALLION, SLICED  
2 TABLESPOONS OLIVE OIL  
1 CLOVE GARLIC, MINCED  
1 SMALL ZUCCHINI, CUT IN 1/4" DICE  
4 BLACK OLIVES, MINCED  
HANDFUL FLAT LEAF PARSLEY  
2 TABLESPOONS TOMATO PASTE  
1/2 POUND PASTA  
2/3 CUP PASTA WATER  
RICOTTA SALATA, GRATED

## TIME & SERVINGS

20 MINUTES  
2 SERVINGS

## HERE'S HOW

- 1 SAUTE SCALLION, GARLIC, ZUCCHINI, OLIVES AND PARSLEY IN OLIVE OIL UNTIL TENDER.
- 2 ADD TOMATO PASTE, REDUCE HEAT AND COOK FOR 3 MINUTES. REMOVE FROM HEAT.
- 3 COOK PASTA UNTIL AL DENTE, RESERVE 2/3 CUP OF PASTA WATER.
- 4 RETURN VEGETABLES TO MEDIUM HEAT, ADD PASTA WATER, STIR TO COMBINE, ADD DRAINED PASTA, STIR TO COAT PASTA WITH SAUCE.
- 5 SERVE TOPPED WITH FRESHLY GRATED RICOTTA SALATA.

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MUSINGS ON FOOD AND COOKING  
FROM A VERMONT KITCHEN