Zucchini and Garlic Pasta with Pistachios
From – Mark Bittman's Kitchen Express

Pasta – fusilli recommended
2 zucchini – sliced into thin disks
¼ cup pistachios
2 cloves garlic – minced
olive oil
salt & pepper
serve with Parmesan cheese

• Boil salted water for pasta and cook it.
• Meanwhile, toast the pistachios in a dry pan until just fragrant and turning golden; set aside.
• Cook the garlic in the olive oil until fragrant.
• Add the zucchini and 2 Tbsp water, season with salt and pepper, and cook until soft.
• Drain the pasta, reserving the cooking water.
• Toss the zucchini and garlic mixture with the pasta, adding some of the reserved cooking water and olive oil as needed to moisten.
• Add the toasted pistachios.
• Serve with grated Parmesan cheese.

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