

Zucchini and Parmesan Pasta

Season: Summer

Type: Main

Serves: 28 tastings

From the garden: Zucchini

Class focus: Roughly grated



Equipment:	Ingredients:
<p>Large saucepan x 1 Colander x 1 Large frying pan x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Grater x 2 Serving bowl x 5 Serving spoon x 5</p>	<p>1 x 500g packet of Penne pasta Hot water from kettle for cooking pasta 1 teaspoon salt ¼ cup olive oil ½ onion (skin-off, finely chopped) 2 cloves garlic (skin-off, minced) 1 zucchini (skin-on, roughly grated) ½ cup parmesan cheese ¾ teaspoon salt 10 grinds of pepper</p>

What to do:

1. Wash all the vegetables.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 12 minutes.
4. Drain, place pasta back in the saucepan and set aside.
5. Meanwhile, heat olive oil in a large frying pan over medium-high heat.
6. Add onion, garlic and zucchini, fry until vegetables are tender, about 5 minutes. Remove from heat.
7. Add zucchini mixture, cheese, salt and pepper onto the pasta, toss well.
8. Serve into 5 large serving bowls with a serving spoon in each.