

Salt and Serenity

Zucchini and Corn Pasta with Ricotta

Recipe adapted from June 2017 issue of Bon Appetit magazine. The amount of garlic and salt in this recipe may seem excessive to you. Zucchini is a very bland vegetable. It needs a big amount of seasoning.

Serves 4

¼ cup olive oil
6-8 garlic cloves, thinly sliced
2 pounds yellow and green zucchini, quartered lengthwise, sliced into ½ inch pieces
1 ½ teaspoons kosher salt
3 ears corn, kernels removed from cob
½ -1 teaspoon red pepper flakes
3 tablespoons kosher salt (for pasta water)
12 ounces rigatoni, or other large tube pasta
2 ounces Parmesan, grated (about ½ cup), plus more for serving
1 tablespoon fresh lemon juice
¼ cup basil leaves
¼ cup mint leaves
½ cup ricotta cheese
additional parmesan for grating on top

1. Heat oil in a 12-inch skillet over medium. Cook garlic, stirring occasionally, until very lightly browned around the edges, about 4 minutes. Using a slotted spoon, remove garlic from pan and discard. Keep garlic flavoured oil in pan.
2. Add squash to oil in skillet. Season with 1½ teaspoons kosher salt. Cook over medium heat, tossing every few minutes for about 10 minutes. Add corn kernels and continue cooking until squash begins to break down and gets jammy (It may start to stick to the skillet a bit, which means you are there!), about another 4-5 minutes. Mix in red pepper flakes.
3. Meanwhile, bring a large pot of water to a boil. Add 3 tablespoons kosher salt to boiling water. Add pasta and cook, stirring occasionally, until very al dente. I cooked mine for 3 minutes less than the package instructions.
4. Remove ¾ cup of pasta cooking liquid and set aside. Drain pasta. Add noodles to skillet of squash and corn. Add ½ cup of cooking liquid and cook pasta, adding Parmesan in stages along with more pasta cooking liquid as needed, until sauce coats pasta and pasta is al dente. Toss in lemon juice and half the basil and mint.

5. Divide pasta among bowls and top with each with a dollop of ricotta. Scatter remaining basil and mint over the top. Shave a bit of Parmesan on top of each bowl. Serve with extra red pepper flakes on side for those who like it hot.