

PASTA WITH ZUCCHINI STRANDS AND SHRIMP

dried spaghetti or fettuccine
12 large shrimp
 (peeled and deveined)
2-3 medium size zucchini
1 shallot, finely diced
1 T olive oil
1/2 ounce goat cheese, crumbled
lemon zest
salt and pepper



Place a large pot with water to boil.

Prepare the zucchini by cutting off both ends and using a mandolin or food processor to cut it lengthwise into fine strands. Ideally, you want the dimensions of the zucchini to match the pasta, but don't worry too much about it, just make sure to have long, even-sized strands.

When the water boils, add the pasta: while it cooks, heat a little olive oil in a large saute pan, add the diced shallot, season lightly with salt, and cook for a couple of minutes in medium heat. Add the shrimp and cook on both sides until opaque, do not overcook. Remove the shrimp to a plate and add the zucchini to the pan, increasing the heat to high. Season with a little salt and pepper, and when the zucchini cooks down return the shrimp to the pan. Cook it together with the zucchini for a minute.

When the pasta is cooked *al dente*, remove 1/2 cup of the cooking water and set aside; drain the pasta and add it to the zucchini/shrimp mixture. Add some of the pasta water to get the consistency you like, immediately sprinkle the goat cheese and mix everything gently to allow the cheese to slowly melt and incorporate into the dish. Right before serving sprinkle lemon zest on top of the pasta, and adjust seasoning if necessary.