

FARFALLE WITH ZUCCHINI AND RICOTTA

(from the Bewitching Kitchen)

Farfalle pasta (or other favorite shape, enough for two)

1 Tbs olive oil

1 shallot, finely diced

1 large zucchini, ends removed, shredded

zest of half a Meyer lemon

juice of Meyer lemon

3/4 cup ricotta cheese

salt

coarsely ground black pepper to taste

grated Parmigiano-Reggiano (optional)

Cook the pasta according to the package instructions.

Heat the olive oil in a large saute pan, add the shallot, season with salt, and cook until translucent. Increase the heat to high, and add the zucchini in a single layer. Do not touch it, allow it to cook undisturbed for a couple of minutes. Add the lemon zest, and stir the zucchini around. Add the black pepper, the ricotta cheese, stirring gently to form a sauce. Add the lemon juice, keep warm until the pasta is cooked al dente.

Add the cooked pasta to the skillet, reserving some of the cooking water. If necessary, add some of it to the farfalle/zucchini mixture. Heat everything together in low heat for a minute. Serve, with the optional grating of Parmigiano cheese on top.