



Life Changing Pasta All'Amalfitana

Serves 4

Tools:

12-inch skillet

Slotted spoon

Mandolin

How can you not try a recipe called life-changing? This recipe is from Diane Phillips (www.dianephillips.com) who after watching Stanley Tucci's new show "Searching for Italy" on CNN, she had to create it.

1/2-inch	extra virgin olive oil in pan
3 cloves	garlic, sliced thin
4 small	zucchini, sliced thin
8 oz	Parmigiano Reggiano, grated
3 tbsp	unsalted butter, room temperature
1/4 cup	basil, chiffonade chopped
8 oz	fresh fettuccine cooked al dente, saving a bit of hot pasta water
	salt and pepper

1. In a large skillet, heat 1/2-inch of extra virgin olive oil, on medium heat, add the garlic, and cook until the garlic is translucent, about 2 minutes. Remove from the pan and place into a large pasta serving bowl. Add the zucchini, and fry until the zucchini is browned on both sides, about 5 minutes. (You may have to do this in batches) Remove the browned zucchini with a slotted spoon, place into the large pasta bowl with the garlic. Continue to cook until all the zucchini is fried. Add about half of the grated cheese, butter and half of the basil.
2. Add the hot pasta to the pasta bowl, and toss to coat, adding some of the pasta water to make a creamy sauce if needed.
3. Season with salt and pepper and serve garnished with the remaining cheese and basil.

Notes: I used fresh pasta from Padua Pasta Makers in Upland, CA [@paduapastamakers](http://www.paduapastamakers.com). If Upland is not close, use fresh pasta from the grocery store, it makes a difference.