



THE LUXE NOMADS

JOE'S 25-MINUTE FRIED ZUCCHINI PASTA

INGREDIENTS

1/2 lb. spaghetti (half a pack)
2 tablespoons RANA refrigerated pesto sauce
1/2 cup olive oil
2 tablespoons butter
5 small zucchini, sliced into thin rounds
Salt and fresh ground pepper
3 tablespoons grated Pecorino Romano
1 handful basil leaves

DIRECTIONS

1. Start by heating up the water for the pasta.
2. In a large frying pan add the olive oil and garlic clove. Cook garlic until it is golden brown, over medium heat. Remove garlic clove and add zucchini. Season with salt and pepper. Fry until golden and tender, but don't over-brown.
3. While your zucchini are cooking add salt to your boiling water and place the spaghetti in the pot.
4. Add pesto sauce to your zucchini. Lower the heat and smooch everything into a sort of paste. If you need to, add some water to deglaze pan—you don't want to waste any of the caramelized zucchini flavor!
5. When the spaghetti has reached *al dente* doneness, drain and transfer over to the pan with your zucchini pesto mixture. Add the butter and let it melt as you begin to coat the pasta with the sauce. (We used rubber tip tongs and a wooden spoon so we wouldn't scratch our pan.) Once the pasta is evenly coated with the sauce, turn off the heat and serve into individual bowls.

Finish with the grated Pecorino, basil leaves and a drizzle of good EVOO and pair your pasta with a glass of

*Save a few of your whole fried zucchini rounds add on top of your finished dish.