Zucchini, Mint and Lemon Linguine

2 pasta bowls · Active 15 min · Total 30 min

Skills: Easy

Ingredients

- 6 oz linguine (170 g)
- 2 medium zucchini, halved lengthwise and thinly sliced (400 g)
- 1 1/2 tablespoons olive oil (22 ml)
- 2 garlic cloves, thinly sliced
- 1/2 teaspoon finely grated lemon zest
- 1 tablespoon lemon juice (15 ml)
- 1/3 cup finely grated Parmesan (30 g)
- 2 tablespoons sliced mint leaves (5 g)
- 1/4 teaspoon fine salt, plus 1 teaspoon for pasta water
- 1/4 teaspoon black pepper
- 1/2 cup reserved pasta cooking water (120 ml), used as needed

Set out

Medium saucepan, 10-inch skillet (25 cm), Colander, Tongs, Fine grater

Allergens

Wheat, Milk. Check labels and substitutions.

Make it

1. Bring 6 cups water (1.4 liters) and 1 teaspoon salt to a boil. Cook linguine until just tender, following its package time. Reserve 1/2 cup cooking water before draining. On one burner, keep the drained pasta covered while you cook the vegetables.

2. Meanwhile, heat oil in the skillet over medium-high heat. Add zucchini in an even layer, using two batches if crowded. Cook 7–9 minutes, turning occasionally, until softened with golden patches. Reduce heat to medium, add garlic and cook 1 minute without burning it.

3. Add linguine, lemon zest, lemon juice, 1/4 teaspoon salt, pepper and 1/4 cup reserved water. Toss over low heat for 1 minute. Remove from heat and add Parmesan and mint, tossing with more water by the tablespoon until glossy. Serve immediately.

Two pans, one burner

Reserve hot pasta water in a mug and keep the drained pasta covered. The hot zucchini and a final minute of tossing bring both parts together without needing a second burner.

A useful detail

If the cheese forms clumps, the pan is too hot or too dry. Remove it from the heat and toss in a spoonful of warm pasta water.

Keep it well

Best eaten immediately. Refrigerate within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat with a splash of water to 165°F/74°C; the mint will darken.