

Fresh Tonnarelli Pasta & Zucchini

with Heirloom Cherry Tomatoes & Fresh Mozzarella

Tonnarelli pasta is amazing at absorbing flavor. A spaghetti-like egg noodle that's cut into long, thick strands, it has a porous texture that's perfect when simmered with a delicious, juicy sauce, like this one (made from heirloom cherry tomatoes and capers). The tonnarelli soaks up the sauce, holding it in and delivering it in powerful bursts with every bite. That's why we're featuring tonnarelli here, topped with fresh mint and mozzarella.



Ingredients

- 8 Ounces Fresh Tonnarelli Pasta
 - 8 Ounces Fresh Mozzarella
 - 1 Pound Zucchini
 - 6 Ounces Heirloom Cherry Tomatoes
 - 3 Cloves Garlic
 - 1 Bunch Mint
- ### Knick Knacks
- 2 Tablespoons Butter
 - 1 Tablespoon Capers
 - ¼ Cup Grated Parmesan Cheese

Makes 2 Servings
About 700 Calories Per Serving



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Tear the mozzarella into bite-sized pieces. Halve the cherry tomatoes. Peel and thinly slice the garlic. Pick the mint leaves off the stems; discard the stems. Cut the zucchini in half lengthwise, then thinly slice. Roughly chop the capers.

2



Cook the zucchini:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **zucchini** in a single, even layer and season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until slightly softened and browned. Transfer to a bowl and set aside.

3



Cook the tomatoes:

In the same pan used to cook the zucchini, heat 2 teaspoons of olive oil on medium until hot. Add the **garlic** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until golden brown and fragrant. Add the **tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the tomatoes are thickened and saucy.

4



Add the zucchini & capers:

Add the **cooked zucchini** and **capers** to the pan of tomatoes. Cook, stirring occasionally, 1 to 2 minutes, or until well combined. Remove from heat.

5



Cook the pasta & add to the sauce:

Add the **pasta** to the pot of boiling water; cook 2 to 3 minutes, or until just shy of al dente. Reserve **½ cup of the pasta water** and set aside. Drain the pasta and transfer directly to the pan of vegetables. Add **¼ cup of the reserved pasta water**; cook on medium, stirring occasionally, 2 to 4 minutes, or until the pasta has absorbed some of the sauce. (If the sauce seems too dry, slowly add the remaining reserved pasta water until you achieve your desired consistency.) Remove the pan from heat and add the **butter**, **Parmesan cheese** and **half the mint** (roughly chopping the leaves just before adding); stir until well combined. Season with salt and pepper to taste.

6



Plate your dish:

Divide the **pasta and vegetables** between 2 dishes. Top with the **fresh mozzarella cheese**. Garnish with the **remaining mint** (roughly chopping the leaves just before adding) and season with pepper. Enjoy!