

Razon Limón Pasta (with Zucchini!)

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Ingredients —

1 lb zucchini, sliced into $\frac{1}{8}$ - $\frac{1}{4}$ inch half moons
1 lemon, juiced and zested
3 cloves of garlic
 $\frac{1}{2}$ lb dry pasta, cooked with a cup of water reserved
1 Tablespoon butter
 $\frac{1}{4}$ cup of parmesan, fresh or from the shaker
1 lb cooked chicken or raw/frozen shrimp*
Salt and pepper to taste

*Amy and I splurged and bought some frozen langoustine from CostCo last month which pairs delightfully with the lemon zucchini sauce.

Instructions —

Slice your zucchini as thinly as possible, no more than an $\frac{1}{8}$ of an inch. Peel and dice the garlic. Zest and juice the lemon. Set prepped ingredients aside.

Heat a tablespoon of oil in a large pan over medium high heat. Add the zucchini, plus salt and pepper to taste, cooking until the flesh of the zucchini becomes translucent.

While the zucchini is cooking, cook your pasta according to the instructions on the package. Cook for nearly the full length of time given on the instructions, pulling with one to two minutes left — the pasta will finish cooking in the sauce. Drain your pasta, but be sure to reserve at least one cup of pasta water.

Add garlic to the zucchini and cook until fragrant and softened, about 30 to 90 seconds, then add the lemon zest and lemon juice. Taste and adjust seasoning, if needed.

Add your protein to the pan and cook for 1-2 minutes. (If you are using something like chicken, make sure that it is cooked thoroughly before adding it to the sauce. If you are using seafood, you can add it frozen into the sauce. If using raw seafood, allow to cook for about 3-5 minutes, or until cooked through.)

Once your protein is cooked and/or warmed up, add butter to the pan. Once the butter is incorporated, add your drained pasta, along with half of the reserved pasta water. Cook for another 3 minutes, or until the sauce has thickened and is coating the pasta. If the sauce feels too thick, add more pasta water.

Turn off the heat, then add parmesan cheese and stir to combine.