

Pasta with zucchini, tomato, mozzarella, and basil- recipe inspired by people magazine-serves 4

Thin spaghetti
olive oil
1 large zucchini or a few small zucchinis
salt, pepper
2 Tbsp butter
3-5 garlic cloves smashed
1/4 c bread crumbs
about 1 c fresh diced tomato
1 tsp red pepper flake, or to taste
1 tsp oregano
about a cup of tiny mozzarella balls
handful for fresh basil, chopped

Start a large pot of water for the pasta on the stove on high heat. Chop zucchini into large bite sized pieces. be sure to get rid of the seedy center so your zucchini isn't too soggy. Place a large pan on Medium High heat and put a few Tbsp of olive oil in the pan. Sauté zucchini with 3-4 cloves garlic and salt and pepper. Add red pepper flakes and oregano. When zucchini is tender turn off the heat.

In a separate pan melt butter on med heat and add garlic and bread crumbs. stir until lightly toasted and garlicky. Take garlic clove out of the bread crumbs. Set aside.

Cook pasta according to the instructions on the package. When the pasta is almost done turn the heat back on the zucchini. Stir in the tomatoes. Add a ladle of the pasta cooking water into the pan. Drain pasta and add it to the zucchini pan. Thoroughly stir the pasta with the zucchini and tomato. Turn off heat and stir in Mozzarella balls. Serve on large platter or spoon out on individual plates. Top with bread crumbs and fresh basil. Serve with some nice crusty bread and olive oil for dipping.