

Pasta alla Nerano

Ingredients

4 servings

- 700 grams (5-6 medium) zucchini
- 200 grams sharp provolone
- 400 grams spaghetti
- Abundant olive oil
- 2 cloves of garlic
- Small bunch of fresh basil
- Salt

Instructions

1. Wash the zucchini and slice into thin medallions.
2. Heat plenty of olive oil in a deep pan suitable for frying.
3. Fry the zucchini in batches until golden brown, about 4 minutes per batch.
4. Using a slotted spoon or spider strainer, transfer the zucchini to a paper towel-lined tray. Season with salt and pepper, then let cool.
5. Finely grate the provolone and set aside.
6. Bring a large pot of water to a boil. Add a generous handful of salt, then the spaghetti.
7. While the pasta cooks, cut the garlic into large pieces and sauté in olive oil until golden and soft. Remove and discard the garlic.
8. Add the zucchini and roughly chopped basil to the pan; sauté gently.
9. When the spaghetti is about two-thirds cooked, transfer it to the pan with the zucchini using kitchen tongs or a pasta fork. Preserve the cooking water.
10. Add a ladleful of cooking water to the pan and continue cooking the pasta in the zucchini mixture, adding more cooking water as needed.
11. When the pasta is al dente, turn off the heat, add the provolone, and toss until creamy, adding a bit more cooking water if necessary.
12. Serve immediately.

Notes

Most Italian recipes call for frying the zucchini in olive oil. You can fry in a lighter oil, such as sunflower or peanut oil. It's not traditional to oven-roast the zucchini, but that can work, too.

Notes