

Zucchini, Squash and Lemon Pasta **St. Elizabeth Healthcare**

Ingredients:

8 ounces bow tie pasta
2 tablespoons plus 1 teaspoon extra-virgin olive oil, divided
1 medium zucchini, sliced into half rounds
1 medium yellow squash, sliced into half rounds
3 cloves garlic, finely chopped
1 1/2 teaspoons finely chopped fresh rosemary
2 tablespoons grated Parmigiano-Reggiano, plus extra for serving (optional)
1/4 cup crumbled feta cheese (optional)
Zest of 1/2 lemon
1/2 teaspoon freshly ground black pepper
1/2 teaspoon salt
Crushed red pepper to taste (optional)



Preparation:

1. Cook pasta according to package instructions until al dente. Drain the pasta in a colander. Transfer the cooked pasta to a medium bowl and drizzle with 1 teaspoon of the olive oil.
2. In the same pot, heat the remaining 2 tablespoons of olive oil over medium heat. Add the zucchini and squash and cook, stirring occasionally, until it softens, about 5 minutes. Add the garlic and rosemary and stir to combine. Continue to cook until the garlic is fragrant, about 2 minutes.
3. Add the pasta to the zucchini-squash mixture. Stir to combine and cook until the pasta is heated through. Remove from heat and stir in the Parmigiano-Reggiano (if using), feta, lemon zest, black pepper and salt. Sprinkle with additional Parmigiano-Reggiano or feta if desired and serve hot.

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