

Grated Zucchini and Fresh Tomato Pasta

(Serves two, easily doubled or tripled)

4 ounces pappardelle noodles, or other quick-cooking pasta

1 small zucchini

1 tablespoon olive oil

1/4 cup diced onion or shallots

1 pound fresh tomatoes

Splash of white wine

Salt and pepper, to taste

1/4 teaspoon dried Italian herbs

1 tablespoon unsalted butter

Chopped cooked chicken (optional)

Fresh-grated Parmesan cheese, for serving

Set a pot of water on to boil for the pasta. Meanwhile, using a box grater, grate the zucchini onto a sided plate (I used a pie plate.) Spread out and lightly salt and let rest for a few minutes, then pat dry with paper towels.

In a skillet, heat the olive oil over medium-low, then add the grated zucchini and onions or shallots, stirring occasionally. While the zucchini cooks, grate the tomatoes with the same grater. To grate, core the tomato, then slice a very thin slice off the bottom side. With a flat had, grate the tomato from the cut side until all that's left is the peel. Discard peel and grate the remaining tomatoes.

When the zucchini and onions are softened, add a splash of wine to the pan. Add the tomatoes, salt and pepper to taste, and the dried Italian herbs. Simmer the sauce on low. Now add your pasta to the boiling water and cook according to package directions. Just before the noodles are ready, add the tablespoon of butter and the cooked chicken, if using, to the sauce. Stir until butter is melted and chicken is heated through. Drain the pasta and add to a serving dish. Pour the sauce over the noodles, and pass with grated Parmesan. A good thick slice of crusty buttered bread is also a must for sopping up the delicious sauce!