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Fried Zucchini Pasta (alla Nerano)

**JERNEJ KITCHEN**

# FRIED ZUCCHINI PASTA (ALLA NERANO)

Fried Zucchini Pasta or Pasta alla Nerano is a quick, 15-Minute meatless pasta recipe that is perfect for hot summer days and busy weeknights.

- serves
  4
  people
- preparation:
  15
  minutes

fry the zucchini
Slice the zucchini into evenly sized rounds, about 0.5 cm thick. Place a pan over high heat and add frying oil. Fry the zucchini slices for about 3â□□4 minutes, until they become crispy and golden brown. Use a slotted spoon to lift them out of the oil and transfer them to a rack lined with baking paper to drain any excess oil.

Pasta
Place a pot of water over high heat. Once it comes to a boil, add salt and then the wide noodles. Cook them according to the package instructions, about 5 minutes. Before draining the noodles, reserve a cup of the pasta cooking water.

Fried zucchini pasta
Place a pan over medium heat. Add olive oil, finely chopped garlic, and basil. SautÃ© for about 2 minutes, stirring regularly, until the garlic becomes fragrant. Add the fried zucchini and season with pepper. Stir in the lemon zest and 200 ml (2/3 cup) of the reserved pasta cooking water. Mix well and cook until the sauce comes to a boil, then simmer for another 2 minutes. Add the drained wide noodles and lemon juice, and stir them into the sauce.

Serve
Divide the Pasta with zucchini among four plates. Add some basil, lemon zest, and olive oil to taste. Optionally, top with freshly grated Parmesan and serve.

## Fried Zucchini Pasta

2 small zucchini

100 ml (1/2 cup) olive oil and 100ml (1/2 cup) canola oil

300 g (10.5 oz) tagliatelle or spaghetti

2 tbsp olive oil

2 garlic clove

1 tbsp Fresh basil, chopped

1/2 tsp grated lemon zest and juice of 1/2 lemon

60 g (2/3 cup) shredded parmesan cheese

# Tools and equipement

Kitchen knife
Cutting board
Pan
Wire rack
Parchment paper
Pot
Slotted spoon
Sponsored