



Zucchini Flowers & Ricotta With Penne

Ingredients:

- 1 lb. Penne (1 box)
- 1 Zucchini (about ½ pound)
- 1 Shallot
- 2 T. extra-virgin olive oil,
- 1 T. Marjoram, finely chopped
- 1 bunch zucchini flowers, cleaned (omit if not available)
- Salt and freshly ground pepper
- 8 oz. ricotta

Method:

Boil water to cook pasta. Meanwhile, wash zucchini and slice it into very thin discs. Peel and slice the shallot. In a skillet over medium-high heat add the olive oil and the shallot; sauté until soft. Add zucchini and marjoram, and sauté for about 7 minutes. Add the flowers (if using) and season with salt and pepper to taste. Remove from heat and keep warm.

Add pasta and salt to boiling water.

In a small bowl, combine ricotta with a tablespoon of oil, a pinch of salt and freshly ground pepper.

Drain the pasta and sauté briefly in the skillet with zucchini sauce, allowing flavors to mingle. Transfer pasta to serving platter.

Place ricotta mixture in a potato ricer and squeeze it over the pasta. Using the potato ricer makes it easier to mix the cheese into the pasta and decorates the dish in an original way.

From Carpinito Brothers Farm, Kent, WA