

needs pic, incomplete, cheese, chicken, hot weather, italian, main, pasta, summer, vegetables, vegetarian, weeknight



This recipe is tagged as incomplete, use at your own risk!

Zucchini Pasta Sauce

Date added: 2026/06/08

Ingredients

- 2.5 lbs zucchini (~4 medium)
- 4 cloves garlic, peeled
- ¼ cup basil leaves, packed
- ¼ cup olive oil
- 3 ounces Parmesan, Caciocavallo, or Pecorino Romano cheese, finely grated
- Salt for pasta water
- 1lb pasta, we prefer spaghetti

Method

1. trim and split zucchini, lengthwise
2. In tall pot (to mitigate splattering) heat oil
3. Fry zucchini until golden brown, flipping once. Move fried zucchini to blender
4. Briefly fry garlic in oil until gold, Don't burn it! Move fried garlic to blender
5. Set oil aside to cool
6. In a separate pot, boil pasta in well salted water until al dente, drain pasta but SAVE PASTA WATER!
7. Once olive oil is cool, add 2 TBS of it to blender
8. Add 1 cup pasta water, grated cheese, and basil to blender
9. Blend on high until smooth
10. Move pasta back into empty pasta pot, then pour blended sauce on that
11. Cook pasta in blended sauce until pasta is tender. While cooking, loosen sauce with more pasta water until it's creamy
12. Serve!

Notes

Serve fresh black pepper, and grilled chicken for protein. Maybe also with garlic bread or tomato salad.

Inspired by: <https://www.seriousseats.com/spaghetti-alla-nerano-zucchini-pasta-recipe-11734961>

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