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I like making really simple pastas in the summer that highlight a main fresh seasonal ingredient. Not only is this zucchini and ricotta pasta recipe quick, it highlights one of the most prolific summer vegetables, zucchini.

This vegetarian summer pasta dish combines garden fresh zucchini, cherry tomatoes with creamy light ricotta and the fresh taste of lemon for a pasta dish everyone will love. and the best part, the sauce is essentially ready when the pasta is cooked. What's not to love?

Variations for this quick pasta dish

This quick zucchini ricotta pasta recipe is a versatile dish, that can be adapted to a number of variations.

One would be if you don't have or like ricotta use a good farmer cheese. If you want to add in more vegetables add in 2 cups of chopped spinach. It's a great vegetarian pasta on it's own , but if you want to add cooked chicken or shrimp.

Of course pasta choice is always an option. You can use any pasta shape you like. I like using small shaped pasta in this recipe. the pasta in this recipe is anelli (Italian for small rings) . I love this classic Italian pasta shape. It can be hard to find . I ordered it on Amazon. I have attached the link.

Lastly if you make this easy, and quick summer pasta dish please leave me comment. I love hearing from you. It's my

favorite part!!!

Ingredients

- 1/2 lb. small shaped pasta
- 2 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 4 Tbsp chopped shallots or onion
- 1 zucchini sliced thin
- 2 cups cherry tomatoes
- 2 cups ricotta
- 1 cup pasta water
- juice and zest from 1 lemon
- 1/2 cup grated parmesan
- 2 Tbsp.. chopped Italian parsley

Instructions

1. cook your pasta el dente while making the sauce
2. start by cutting the zucchini into medium dice
3. In a saute pan over medium high heat in the olive oil saute the garlic and shallots until soft and translucid. Then add the zucchini and tomatoes and cook until tomatoes start to burst and zucchini is crisp tender.
4. Add the pasta water and lemon juice and zest. Simmer until sauce thickens about 10 minutes. Then add the ricotta and grated parmesan. Cook just until all ingredients are well combined. Add in the pasta top with Italian parsley. ENJOY!!!