Spaghetti alla Nerano

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Spaghetti alla Nerano is an Italian pasta dish invented in the village of Nerano on the Sorrento peninsula, made with spaghetti, fried zucchini, provolone and parmesan.

It’s an easy vegetarian pasta recipe that can be ready in less than 30 minutes. If your craving pasta and want quick and easy too, this is the prefect recipe.

Things to know about spaghetti alla Nerano

The key to getting the toasted sweet taste of the zucchini is by deep frying. I get questions about alternatives to frying, I tried roasting, baking, and air frying my conclusion? Sometimes you just have too deep fry not only to preserve the taste but most important the integrity of the recipe.

And there you have it a delicious dish of spaghetti all Nerono, capturing the essence of Italian cooking right in your kitchen. With it’s simple ingredients and rich flavors, this pasta recipe is a testament to the beauty of Italian cooking, where quality and simplicity go hand and hand.

Ingredients

- 2 medium size zucchini
- 1/2 lb. spaghetti
- 2 cups canola olive oil blend for frying
- 1/2 cup torn basil leaves
- 3 Tbsp. butter

- 1 Tbsp. finely minced garlic
- 2 Tbsp. minced shallots
- 1 cup freshly grate parmigiana Reggiano cheese
- 1 cup freshly grated provolone cheese
- 2 cups pasta water
- salt and pepper to taste

Instructions

1. Bring the oil to medium high heat
2. slice the zucchini into thin slices or small dice
3. Fry the zucchini until golden brown. remove and drain on paper towels add the torn basil leaves to the fried zucchini salt and pepper to taste.
4. Make the sauce while you are cooking the spaghetti el dente- by adding the butter to a clean pan, then add the garlic and shallots and cook until soft and translucent.
5. Add the pasta water lower the heat and simmer until sauce thickens add the cheese cook just until cheese melts, just a few minutes. Then add the zucchini reserve some to garish the plate. Toss the spaghetti in this delicious vegetarian sauce. Grate more cheese over the top and ENJOY!!!!