# Zucchini ricotta penne pasta

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I love making easy pasta recipes in the summer that highlight the fresh ingredients of the season. This zucchini ricotta penne pasta recipe uses one of the most abundant Summer vegetables, zucchini.

The best part about this recipe is that the sauce and pasta are ready at the same time.

It may be easy and quick to make , but penne pasta with zucchini and ricotta is as delicious as any fancy restaurant dish.

This is Italian cooking at it’s best easy unpretentious but really, really good.

## Customize this zucchini ricotta penne pasta recipe

There is so many reasons to love this zucchini ricotta penne pasta recipe easy, quick . delicious and customizable to fit your life style and taste.

First you can customize this recipe by  using any shape pasta you like. I recently made this recipe using ditalini small tubular shaped pasta.

And you can experiment with ingredients too, You can saute pancetta or Italian sausage along with the zucchini. Fish lovers might like another variation where shrimp are saute with the zucchini.

# Ingredient

1/2 Lb. penne pasta

2 medium zucchini

2 Tbsp. olive oil

2 Tbsp. butter

2 Tbsp. minced garlic

1/2 cup chopped onion

2 cups ricotta cheese

Juice from one lemon

2 ladles pasta water

1/2 cup grated parmesan cheese

1/2 cup chopped Italian parsley

# Instructions

1. Cook your pasta el dente. meanwhile make the sauce. Start by washing and slicing the zucchini into half moons.
2. Then in the olive oil and butter saute the onion and garlic until soft and just beginning to brown.
3. Add the sliced zucchini and saute until zucchini is beginning to brown. Add the pasta water and lemon juice simmer until sauce thickens, about 10 minutes.
4. Mix the grated parmesan with the ricotta and add to the zucchini simmer just to heat through. Toss the penne in this vegetarian sauce. Add the parsley grate more cheese over the top. ENJOY!!!