

Zucchini Pasta

Ingredients

1 pound rotini pasta

5 small zucchini, sliced

1/3 cup olive oil

4 cloves garlic, minced

1 pinch crushed red pepper flakes

1/3 cup chopped fresh parsley

salt and pepper to taste

1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and reserve.

Fill a medium sauce pan with lightly salted water. Add zucchini and bring to a boil; boil for 10 minutes or until tender.

In a large skillet, saute garlic in oil and hot pepper flakes. Add drained zucchini and parsley, then mix all together and simmer for 5 to 10 minutes. Toss with pasta; then add cheese and salt and pepper to taste, and serve.

source:allrecipes.com