

## Pasta with Zucchini, Lemon, Pine Nuts, and Herbs

### Ingredients:

- 1 pound short pasta
- 3 small to medium zucchini
- 3 small to medium yellow squash
- 1 cup mixed fresh herbs (parsley, basil, chervil, oregano, thyme. Definitely lots of basil. Tarragon has never worked well)
- 2 lemons
- Olive oil
- ½ cup pine nuts (my husband likes much more. Pepitas, i.e., pumpkin seeds, can be used as well)
- 4 - 6 shallots (green onions also work, cook for a shorter time.)
- 4 tablespoons capers, rinsed and drained
- Sun-dried tomatoes (preferably dry, but oil-packed works too)
- Salt
- Pepper
- Parmesan cheese (feta can also be used)

### Instructions:

1. Slice the zucchini and yellow squash into pieces about the same thickness and length as the pasta.
2. Pull the leaves off the mixed herbs and chop them coarsely.
3. Bring a large pot of salted water to a boil.
4. Zest one lemon and set the zest aside.
5. Chop the sun-dried tomatoes into strips.
6. In a wide pan, heat 2 tablespoons of olive oil over medium heat and add the pine nuts. Cook them until they are slightly browned, being careful not to burn them. Remove the toasted pine nuts from the pan and set them aside.
7. Add more olive oil to the same pan and cook the shallots gently until they become soft.
8. Transfer the cooked pine nuts and shallots to a large bowl. Add 6 tablespoons of olive oil, capers, lemon zest, sun-dried tomatoes, and the chopped mixed herbs to the bowl. Season with salt and pepper, and squeeze the juice of one lemon into the mixture.
9. Drop the sliced zucchini and yellow squash into the boiling water and return to a boil. Cook them for about a minute until just tender. Scoop them out, shake off excess water, and add them to the bowl with the herb mixture.
10. Cook the pasta in the same pot of boiling water. Drain the pasta and add it to the bowl with the vegetables and herbs.
11. Gently toss the pasta and vegetables to ensure they are coated with the olive oil and herb mixture.
12. Adjust the salt, pepper, lemon zest, and lemon juice to your liking.
13. Serve the pasta with grated Parmesan cheese on the side for individuals to add as desired.
14. The dish can be enjoyed either at room temperature or refrigerated.
15. Pair with a crispy sauvignon blanc for a delightful meal.