



Zia Carolina's Pasta

1 lb spaghetti (450g)
extra virgin olive oil, for frying
4 zucchini, sliced
salt to taste
2 tablespoons capers, chopped (28g), plus extra whole capers for topping
a small bunch fresh mint leaves, finely chopped

Com Si Fa?

- Cook pasta in a pot of boiling salted water. Stir immediately to prevent from sticking.
- In a large saucepan heat up olive oil and fry zucchini until golden brown.
- Place the fried zucchini on an absorbent paper towel to drain excess oil.
- Add salt to the zucchini while they are still hot and set aside the saucepan with the zucchini flavoured oil for later.
- Drain the pasta just before it is 'al dente'- and add it to the saucepan with the zucchini flavoured oil.
- Add the fried zucchini, chopped capers and 3/4 of the chopped mint.
- Mix well so that the flavours are evenly distributed. Add more salt if necessary.
- Transfer to a large serving bowl, top with a few whole capers and sprinkle with the remaining mint. Serve immediately.

Per 4 persone



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