



The Edible Garden

Recipe featured at *Whole Foods Friday* demonstration, August 6

Zucchini Pesto and Ricotta Pasta

By: Michele DiPietro, Whole Foods Market, Culinary Concepts

Serves 6-8

Ingredients

1 pound whole wheat pasta, like penne rigate or shells
1 cup zucchini pesto
1 cup fresh or hand-dipped ricotta cheese
1 pint red and yellow pear or grape tomatoes, halved
½ cup sun-dried tomatoes
¼ cup black oil-cured olives, pitted and roughly chopped
About ¼ cup extra virgin olive oil
1/3 cup grated pecorino romano cheese
1 lemon, zested
½ cup fresh basil leaves, torn into small pieces
Salt and freshly ground black pepper to taste
Crushed red pepper flakes (optional)

Instructions

1. In large non-reactive bowl, combine zucchini pesto, ricotta cheese, tomatoes, olives and olive oil.
2. Let it sit at room temperature while you cook the pasta.
3. In large pot of salted rapidly boiling water, cook pasta according to package directions; drain, but do not rinse.
4. In bowl, toss the hot pasta with the pesto/ricotta mixture until it is well-coated.
5. Fold in the pecorino cheese, lemon zest and fresh basil. Season to taste with salt, pepper and crushed red pepper, if desired.
6. Buon' Appetito!!