



Pennette with Summer Squash and Fresh Ricotta

Serves 6

Ingredients

Kosher Salt

6 tablespoons extra-virgin olive oil

1/2 cup freshly grated parmigiano-reggiano, plus extra for serving

1 pound summer squash or zucchini, or a combination, cut lengthwise in half and slice into 1/3-inch-thick half-moons

Maldon or other flaky sea salt

1 pound pennette rigate or similar pasta

6 tablespoons coarsely chopped fresh mint

Preparation

Bring 6 quarts of water to a boil in large pot and add 3 tablespoons kosher salt.

Meanwhile, whisk the ricotta and 3 tablespoons of the olive oil together in a small bowl. Add the parmigiano, whisking until it is evenly incorporated. Whisk in 2 tablespoons warm water, then whisk in another tablespoon of water if necessary to loosen the consistency.

Heat the remaining 3 tablespoons olive oil in a large pot over medium heat. Add the squash and cook, stirring until just tender, about 5 minutes. Season well with Maldon salt and remove from heat.

Cook pasta in boiling water until just al dente. Drain the pasta, reserving 1/3 cup of the pasta water.

Add the pasta and the reserved pasta water to the squash, stirring and tossing over medium heat to mix well. Cover, reduce heat to low, and allow to steam together for 2 minutes

Stir in the mint, season with Maldon salt, if necessary, and pepper, transfer the pasta to a serving bowl. Garnish with dollops of the whipped ricotta and serve immediately, with additional grated parmigiano on the side.