



Grilled Zucchini Spaghetti *inspired by Spaghetti alla Nerano*

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I've added my grilled twist to this simple and popular zucchini spaghetti that is simply pasta, zucchini, cheese and basil. The recipe is adapted from Katie Lee Biegel and Stanley Tucci's popular versions of the dish that they enjoyed at Lo Scoglio da Tommaso restaurant on the Amalfi Coast.

Serves 2-4

Ingredients:

- 2 medium zucchini, cut into about 9 planks
- Extra-Virgin Olive Oil
- Kosher salt
- 8 ounces spaghetti
- 1 large clove garlic, smashed
- 2 ounces grated cheese Parmigiano Reggiano, grated with a microplane
- 1 bunch fresh basil leaves
- Sweet unsalted butter, about 1 tablespoon
- Freshly ground black pepper and your favorite finishing salt, to taste

Method:

1. Slice zucchini lengthwise into planks. Coat lightly with EVOO and season with salt.
2. Grill zucchini over medium direct heat for 2-3 minutes a side or until well-marked. Place on a paper towel to absorb moisture and set aside.
3. While water boils for the pasta, place the smashed garlic clove in a 9-inch skillet with about 2 tablespoons of olive oil. Set the temperature on low and let it slowly heat up. The garlic will infuse the oil.
4. When the water is boiling, add a generous amount of salt to the water. Add the spaghetti and boil until al dente, or your desired texture. I find that I need to cook the pasta for about 5 minutes longer than the package directions.
5. While the pasta is cooking, cut the zucchini strips into 1-inch sections. Reheat zucchini over low heat in the skillet with the EVOO and the smashed garlic clove. Stir occasionally to distribute the garlic oil evenly among the zucchini pieces.
6. When the pasta is done, reserve a cup of cooking water and drain spaghetti. Place the spaghetti back in the 11-inch casserole and add the butter. Stir well to distribute the butter on each strand. Keep heat on low.



7. Meanwhile, add $\frac{1}{4}$ cup of the pasta water to the skillet with the zucchini and add 1 cup of the cheese. *I grate the cheese with a Microplane so that it will melt easily and dissolve into the pasta water to make the sauce.*
8. Mix the cheese and pasta water well. Increase the heat to let the water bubble and the cheese melt. Add the rest of the cheese and a little more water if necessary. When the cheese and water are melted and saucy, add to the spaghetti in the large casserole. If the mixture seems too thick, add a bit more pasta water. If it is too thin, add more cheese.
9. Raise the heat slightly and cook the pasta, stirring frequently with a silicone spatula, until the liquid mostly evaporates.
10. Season the pasta with salt and pepper to taste. Add fresh basil leaves and stir again.
11. Serve immediately with more fresh basil leaves and fresh-grated Parmesan

***Notes** Make sure to use a Microplane to grate the cheese or you run the risk of the cheese clumping. The fine grating of a Microplane allows the cheese to melt almost instantly and dissolve into the pasta water to make the sauce.