

Recipe

Penne with Zucchini

By

Ananda Lila devi dasi



Ingredients

- 2 C pasta (penne rigate)
- 1 Tbsp olive oil
- ¼ Tsp yellow asafetida powder
- 3 zucchinis, cut in 2-inch lengths
- ¼ Tsp ground black pepper
- 1Tsp salt
- 1 Tsp dried basil
- ½ C chopped fresh mint leaves
- 1 Tbsp fresh lemon juice
- ½ C grated mozzarella cheese

Preparation

1. Cook the pasta in water according to the directions given in the packet. Drain the pasta and keep aside.
2. Heat oil in a pan over moderate heat. Sprinkle the asafetida; add the zucchinis and saute until cooked but it doesn't loose its shape. Add the pasta, salt and pepper. Cook for 5 more minutes. Add basil, mint and lemon juice. Transfer to a platter. Sprinkle cheese on top and serve immediately.

Serves

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For further details please contact

anandliladd@gmail.com

www.iskcondesiretree.com

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