



My husband loves to cook as much as I do. One of his go-to dishes is pasta tossed with fresh herbs and bread crumbs. A delicious, light way to enjoy pasta during the summer, you can use fresh herbs that are readily available.

Steve's Summer Pasta

Ingredients

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| 1 410g package of fettucini | 1 cup shredded zucchini |
| 1/4 cup seasoned bread crumbs | 1/8 cup fresh parsley, minced |
| 1 garlic clove, minced | 1/8 cup fresh basil, minced |
| 2 tablespoons butter | 1 tomato, chopped |
| 1 teaspoon salt | 2 tablespoons olive oil |
| 1 teaspoon pepper | Parmesan cheese |

Instructions

Heat one tablespoon of the oil in a pan and add the garlic and tomatoes. Cook down the tomatoes until they become soft (approximately 8 to 10 minutes.) Add the butter and melt into the tomato. Wait 10 minutes for the sauce to slightly cool, and toss in the zucchini and herbs. Set aside.

Boil the pasta according to package directions and drain. In a frying pan, heat the remaining oil and add the seasoned bread crumbs. Stir until toasted. Add the pasta to the bread crumbs and toss. Add the tomato mixture and toss all the ingredients until combined.

Shred parmesan cheese on top to serve. Serves 4 to 6 people.