

Marcella Hazan's Carrot and Zucchini Pasta

Steve Lindsay

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For 4 people

Ingredients: Carrots, zucchini, yellow onion, oil, butter, salt, papper Peel and chop a medium-sized yellow onion.

Wash and dry a medium-small firm zucchini; cut it two or three segments about 7cm long and juiienne.

Peel two medium carrots, cut into segments 7cm long and juiienne.

Heat a tablespoon or so of oil and of butter in a large (at least 10") saute pan at medium. When foam subsides add onions and saute to a very light gold, then add carrots and some salt and saute for 5 or so minutes, stirring every few minutes (not constantly). Be gentle.

While the onions and carrots are sauting, put a pot of water on heat for the pasta. Also, prepare some herbs (e.g., two teaspoon marjoram, a teaspoon of thyme, half a teaspoon of minced rosemary) and grate half a cup of parm.

After the carrots have been sauting for 5 min or so, add zucchini and a bit more salt and brighten the heat a bit. If sticking, add a bit more butter. Marcella did not have garlic in her recipe but at this stage I added one smallish clove very thinly sliced. Be even more gentle when stirring. Try to get the zucc to brown a bit without breaking them up and without overcooking. Turn off heat

Cook the spaghetti to al dente. When almost done, return heat to saute pan add a bit more butter and the herbs and black pepper and stir gently. Tong the pasta into the pan. A little of the pasta water will come along for the ride, which is good. Gentle stir and serve, sprinkling a bit of chopped flat-leaf parsley on top. As Marcella noted, it is beautiful when the carrots and zucchini intertwine with the spaghetti.