



GUSTO IN FAMIGLIA

PASTA WITH ZUCCHINI AND SPECK ALTO ADIGE

30 minutes – easy – 4 portions



Ingredients:

- 100 g Olive oil
- 50 g Onion finely chopped
- 1 Clove of garlic, finely chopped
- 210 g Recla Speck Alto Adige PGI
Julienne
- 300 g Zucchini, cut into small cubes
- 100 ml Pasta cooking water
- 1 Peperoncino, grated
- Salt
- Freshly grounded black pepper
- 400 g Penne
- 50 g Mozzarella cubes
- Parmesan cheese for sprinkling
- 2 tbsp. Basil

Instructions:

1. Heat olive oil, sauté onion, garlic, Speck Alto Adige PGI Julienne and zucchini for **4 minutes**.
2. Pour in pasta cooking water, season with chili pepper, salt and pepper and reduce slightly.
3. Cook penne in plenty of salted water until al dente, as indicated on the package instructions.
4. Heat the sauce, add the cooked penne, mix well, and arrange on plates.
5. Serve with mozzarella, Parmesan, and basil.



Speck Alto Adige PGI Julienne e 70g

These long, thin strips are a perfect combination of form and taste and will transform your recipes into unique dishes.