



INGREDIENTS

300g of pasta of choice
2 TBSP of Olive oil
2 minced garlic cloves
½ chopped chili pepper
2 zucchini cut in half moons
2 cups of frozen peas
1 cup of cooked spinach
Salt & pepper for seasoning
½ cup Parmigiano Reggiano
Zest of ½ lemon



CREAMY PACCHERI PASTA WITH PEAS, ZUCCHINI & SPINACH

By Caterina Romano's Kitchen

DIRECTIONS

1. **Bring a pot full of salted water and start cooking your pasta one minute less than cooking directions on the box.**
2. **Heat the olive oil in a large frying pan over medium heat. When hot, add the garlic & chili pepper and cook for about 1 minute.**
3. **Add the zucchini and cook until they turn soft.**
4. **Add the peas and spinach.**
5. **Season with salt & pepper. And cook for a few minutes.**
6. **When your pasta is cooked, add the pasta to the sauce.**
7. **Add ½ cup of pasta water, mix well and continue to stir until the pasta is fully coated with the sauce.**
8. **Turn the stove off. Top with grated Parmigiano.**
9. **Finish with a sprinkle of lemon zest.**