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Pasta with Zucchini, Goa Cheese and Julienned Carrots

Serves 4

Ingredients:

12 oz. linguine
1 TBSP olive oil
1 medium zucchini, shredded
1 medium carrot, peeled and cut into julienne strips
2 garlic cloves, minced
lemon zest for serving
4 oz, goat cheese, crumbled

Preparation.:

1. Cook the pasta according to the package directions. Reserve 1 cup of the cooking water, drain the pasta, and return it to the pot.
2. Heat the oil in a medium skillet over medium-high heat. Add the zucchini, carrots, ½ teaspoon salt, and ¼ teaspoon pepper and cook, stirring, until the vegetables are tender and any liquid has evaporated, about 5 minutes. Stir in the garlic and cook 1 minute more.
3. Add all but 2 tablespoons of the cheese to the pasta. Add the reserved pasta water, ¾ teaspoon salt, and ¼ teaspoon pepper. Stir until creamy. Serve the pasta topped with the zucchini/carrots, lemon zest, and the remaining cheese.



Food Fairy Note: Fresh goat cheese is creamy and soft, which makes it ideal for incorporating into pasta dishes. Buy a log and crumble your own; the pre-crumbled bits sold in stores often don't melt as well, and they can be more expensive.

Adapted from: *Pasta with Zucchini and Goat Cheese*, [myrecipes.com](https://www.myrecipes.com/recipe/pasta-with-zucchini-goat-cheese),
<https://www.myrecipes.com/recipe/pasta-with-zucchini-goat-cheese>