



STRASCINATI WITH ZUCCHINI, TOMATO, AND RICOTTA

INGREDIENTS

One and a half large ripe tomatoes

Half a package of [Mancino Strascinati](#) pasta

1 large zucchini, diced

3 tablespoons [Mancino Olive Oil](#)

2 to 3 pinches of [Sale di Cervia](#)

2 garlic cloves, peeled and chopped finely

3.5 ounces (100 grams) fresh ricotta

Handful of basil leaves

DIRECTIONS

1. Boil water and add a hefty pinch of salt. Score an 'x' on the bottom of tomatoes and blanch in boiling water for 30-60 seconds. Leave water boiling, remove tomatoes and let cool in ice water.
2. Add pasta to the boiling water and cook for 8-10 minutes. After about 3 minutes, add the zucchini.
3. Peel off and discard tomato skins, then chop the tomato flesh roughly. In a skillet, heat olive oil and sauté the garlic for 1 minute. When fragrant, add tomatoes and a ladle of pasta water, let simmer until the tomatoes melt down into a sauce, about 5 minutes. Add a pinch of salt and set aside.
4. When pasta is al dente and the zucchini tender, drain them together (reserving about 1/2 cup of the cooking water) and add to the skillet of tomato sauce. Toss until coated, adding the reserved water to loosen if needed. Add ricotta and fresh basil leaves, stir to distribute a little. Serve immediately.

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