



## Summertime Spaghetti

Yields: 8 servings

Prep time: 10 min

Cook time: 20 min

### INGREDIENTS:

- 16 ounces of spaghetti noodles
- 1 ½ tablespoons of minced garlic
- 3 tablespoons of olive oil
- ½ white onion (chopped)
- 5 cups of zucchini (thinly sliced)
- 4 cups of squash (thinly sliced)
- 1 cup of shredded Parmesan cheese
- ½ cup of fresh basil (thinly sliced)
- Lemon juice (1 large lemon)
- Salt and pepper to taste

### TOOLS:

- [Induction 21 Steel Pasta Set \(3 Pc.\)](#)





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### PROCESS:

1. Drizzle 2 tablespoons of olive oil into the 10" Pan and heat.
2. Cook garlic and onions in oil for 5 minutes on medium high heat.
3. Begin boiling water in the 6 Qt. Pot. Add pasta in once the water is boiling. Add 1 tablespoon of olive oil to prevent pasta from sticking.
4. Add the zucchini and squash into the pan with the onions and garlic and cook on medium heat for about 15-20 minutes. Squeeze lemon juice onto the veggies as they are cooking.
5. Sprinkle salt and pepper to taste onto the veggies.
6. Once the pasta is tender, drain and return to pot. Add in squash and zucchini.
7. Next, add in the cheese and toss.
8. Add in the basil. Toss one more time.
9. Plate and top with more Parmesan cheese if desired.

**Serve and enjoy!**