

## Rigatoni with Sautéed Zucchini, Garlic, Spinach and Almonds

*By Kathy Gunst*

Kathy's Note: The inspiration for this recipe came from cleaning out my refrigerator. Yes, it's true. Don't laugh!

### **Ingredients:**

3 tablespoons olive oil  
2 cloves garlic, finely chopped and 2 whole peeled cloves garlic  
1 medium zucchini, cut into small cubes  
Dash red chili flakes, to taste  
Salt and pepper to taste  
½ cup finely chopped fresh parsley  
½ cup thinly sliced or chopped almonds  
1 cup fresh baby spinach  
½ pound rigatoni or your favorite shaped pasta  
About ¼ cup grated Parmesan cheese

### **Ingredients:**

Bring a pot of lightly salted water to boil.

In a large skillet heat 1 ½ tablespoons oil over medium heat. Add the chopped garlic and cook 30 seconds. Add the zucchini and raise the heat to high. Cook, stirring, about 5 minutes, or until golden brown and just tender. Add the chile flakes and salt and pepper to taste. Add the almonds and half the parsley and cook, stirring for 3 minutes.

Cook the rigatoni for about 13 minutes, or according to the directions on the package.

Add ¼ cup of the pasta water to the zucchini and stir. Let cook 5 minutes over very low heat.

Drain the pasta and place in a serving bowl. Toss with the remaining 1 1/2 tablespoon oil, salt and pepper. Add the hot zucchini mixture and the raw spinach. The heat from the pasta will soften the spinach. Toss with the cheese, sprinkle the remaining parsley and serve hot!

Serves 2