

Italian Summer Pasta *(serves about 4)*

Want a delicious, super-easy and quick lunch? Want it to look, smell, and taste fancy? Need to use up some of those summer veggies? Then this recipe is for you. Enjoy it with some lemonade or even a good, crisp white wine.

1-2 medium or large zucchini, chopped
Up to 1 lb green beans, partially cooked/steamed
¼ cup diced pancetta
1 tblsp minced garlic (2 or so med cloves)
Up to 1 lb slightly undercooked pasta
3 tblsp balsamic vinegar
Freshly grated Pecorino Romano cheese
Salt
Pepper

In a big frying pan, cook the pancetta on medium heat for about 5-8 minutes, until it has rendered about half of its fat (will start to curl, but not brown).

Add the zucchini and green beans to the pan. Toss or stir to combine with the pancetta (add a little extra virgin olive oil if it looks a little dry).

Add salt & pepper (to taste).

Add garlic & stir in. Wait about 30 seconds. Then add the balsamic vinegar, and reduce heat to med-low.

Allow vinegar to reduce by about a third. It will continue to bubble gently. Continue stirring & combining everything.

Add the cooked pasta to the pan, toss or stir to coat the pasta with the balsamic sauce.

Serve with freshly grated Pecorino at the table.