



SECOND HARVEST
of SILICON VALLEY

Zucchini Whole Wheat Pasta

Ingredients

8 ounces whole wheat pasta
1 tbsp olive oil
1 medium onion, sliced
2 cloves of garlic, minced
2 medium zucchini, chopped
2 tbsp dried oregano
Grated parmesan cheese, to garnish

Directions

1. Bring water to a boil. Add pasta; cook according to package directions. Drain it.
2. While pasta is boiling, heat oil in a large saucepan. Sauté onions for about 4 minutes. Add garlic. Cook for 3 minutes.
3. Add zucchini and stir occasionally until tender.
4. Add oregano, toss for about 1 minute.
5. Stir pasta into saucepan. Sprinkle with parmesan cheese.

Servings: 3-4

Total Time: 20 minutes