



ZUCCHINI PASTA WITH FRESH TOMATO SAUCE



This recipe is everything we love about summer. It's light, fresh and most of it can be purchased at the farmers' market or even grown yourself. Serves 4

Wine Pairing: **Pinot Meunier or
Reserve Blanc de Blancs**

4 medium zucchini
1 1/2 pints cherry tomatoes
1/3 cup oil-packed sun-dried tomatoes
Juice of 1 lemon
1 cup fresh basil leaves, chopped, plus more for serving
1 clove garlic, minced
Pinch of crushed red pepper
1/4-1/2 pound spaghetti
1/3 cup kalamata olives, chopped
1/4 cup olive oil
Salt and pepper, to taste
4 eggs
4 ounces freshly grated parmesan cheese
2 tablespoons toasted pine nuts

Bring a large pot of salted water to a boil.

If you have a spiralizer, cut the zucchini into noodles using a spiralizer. Alternatively, use a vegetable peeler and shave the zucchini into noodles. Stop when you reach the seedy middle and reserve that for another use. Set the noodles aside.

Chop 1 pint of the cherry tomatoes and put in a medium bowl. Chop the sun-dried tomatoes coarse, reserving the oil. Add the tomatoes and oil to the bowl with the cherry tomatoes. Add the lemon juice, basil, garlic and crushed red pepper. Season with salt and pepper to your liking. Set aside and let sit at least 10 minutes.

Once the water is boiling, add the pasta and cook according to package directions.

Fill a large non-stick skillet with water. Add a scoop of salt and bring to a boil. Keep boiling at a low simmer. Crack the eggs into a small bowl, being careful not to break the yolks.

Drain the pasta. Return to the pot. Add the zucchini, olive oil, olives, salt and pepper.

Add the eggs to the skillet of boiling water and cook for two minutes.

Divide the pasta among 4 shallow bowls. Top each bowl with a spoonful of the tomato sauce and 1 poached egg. Sprinkle with parmesan and toasted pine nuts. Break the poach egg and serve.