


Zucchini Bolognese

Sylvia Alexander

INGREDIENTS

- 1 tbsp. extra-virgin olive oil
- 1 medium white onion, chopped
- 5 medium zucchini, chopped
- 1/2 c. water
- 1 chicken bouillon cube
- Kosher salt
- Freshly ground black pepper
- 3/4 lb. rigatoni
- Juice of 1/2 lemon
- 1 c. freshly grated Parmesan, plus more for serving
- Pinch red pepper flakes

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DIRECTIONS

- 1** | In a large pot over medium heat, heat oil. Add onion and cook until soft, about 6 minutes. Stir in zucchini, water and bouillon cube. Season with salt and pepper.
- 2** | Reduce heat to low and cover pot. Cook for 4 hours, stirring often, until the zucchini is falling apart. (It will be mushy, and that's good!)
- 3** | When the sauce is almost ready, bring a large pot of boiling salted water to a boil. Add pasta and cook until al dente according to package instructions. Drain and add to pot with zucchini.
- 4** | Add lemon juice, Parmesan, and pepper flakes to pasta and stir well to combine. Serve topped with more Parmesan.

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- 1. Zucchini**
 - 2. Bouillon cube**
 - 3. Rigatoni**
 - 4. Lemon**
 - 5. Parmesan Cheese**