

## **Whole Wheat Zucchini Pasta**

- 1½ lb chopped tomatoes
  - ½ cup finely chopped red onion
  - 2 minced garlic cloves, mashed into a paste with 1 teaspoon salt
  - 2 Tablespoons red-wine vinegar
  - ¼ cup olive oil, plus additional as needed to brush zucchini
  - 1½ lb zucchini, sliced 1/3"
  - 1 lb whole-wheat pasta
  - 2/3 cup chopped kalamata olives
  - 6 oz feta or ricotta cheese
  - 1½ cups fresh basil leaves, torn
- In a large bowl stir together tomatoes, onion, garlic, vinegar, and oil.
- Brush one side of zucchini slices lightly with additional oil and season with salt and pepper. Heat a well-seasoned ridged grill pan over moderate heat until hot. Grill zucchini in batches, lightly brushing tops with oil before turning, 1 to 2 minutes on each side, or until just tender but not soft. Transfer zucchini as grilled to a small bowl.
- \*You may want to use non-stick cooking oil spray instead of extra oil to grill the zucchini—this will cut the calories and fat in the recipe.***
- Cook whole-wheat pasta until just tender and drain well.
- Add hot pasta to tomato mixture and toss well. Cool pasta slightly and stir in zucchini, olives, cheese, basil, and salt and pepper to taste.
- Serve pasta chilled, warm, or at room temperature.

-Final recipe adapted from Gourmet 7/94