

Pesto Spaghetti with Summer Squash

- Kosher salt
- ½ pound spaghetti
- 2 medium yellow zucchini (or summer squash of choice)
- 10 oz. pesto
- ¼ cup freshly grated Parmesan
- 1 cup cherry tomatoes, halved
- Extra-virgin olive oil
- Freshly ground black pepper

Bring an 8-quart stock pot of water to a boil and generously season with salt. Cook pasta according to al dente package instructions.

Meanwhile, trim one end of each zucchini and insert flat end into a spiralizer. Zoodles will be extremely long; cut into approximately 7" lengths. Place in a colander and sprinkle with 1 tablespoon salt and mix, set aside. Add drained zoodles to spaghetti for last minute of cooking time.

Drain and transfer noodles back to the stock pot and mix in pesto sauce. Transfer to a large platter and top with Parmesan and tomatoes. Finish with freshly ground black pepper.