

Creamy Lemon-Tahini Pasta with Zucchini and Tomatoes

The pasta

- 12 oz. fusilli, penne, or similar pasta
- 3 tbsp. olive oil
- 3 cloves garlic, minced
- 1 shallot, diced
- 1 zucchini, sliced thinly
- 3/4 cup grape tomatoes, halved

The sauce

- 1/4 cup tahini
- 1 lemon, juiced
- 1 tbsp. olive oil
- 2 tbsp. water
- 1/2 tsp. cumin
- sea salt, to taste
- freshly ground coriander seed, to taste
- red bell pepper flakes, ground to powder (dried red bell peppers)

Boil pasta according to instructions on the package. Drain and rinse. Heat pan, and then add the olive oil. Once oil shimmers, add minced garlic and diced shallots. Season with salt and coriander. Cook, stirring occasionally, until garlic is golden and shallots have caramelized.

Now, add zucchini, season with salt and coriander, and cook until tender and translucent. Add halved grape tomatoes and cook until they've softened.

Add pasta and season with salt, coriander, and red pepper flakes.

Prepare ingredients for the lemon-tahini sauce by whisking all of the ingredients together – you may have to add a tbsp. or two of extra water in case the mixture seizes.

The sauce should be creamy and smooth. Season to taste. Pour sauce over the pasta and vegetables, stirring to combine. Season with salt and coriander, a squeeze of fresh lemon juice, and serve immediately!

After serving plate, sprinkling extra red bell pepper flake powder over the noodles gives it a very nice, robust flavor.

From the kitchen of Melinda Harris