

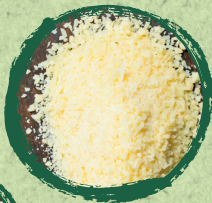


RECIPE

Green zucchini pasta



1 Tbsp
grated parmesan
cheese



2 cups boiling
water



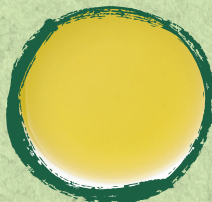
Miltona
Tiny Boats pasta,
2 handfuls



1 zucchini,
grated
coarsely



1 Tbsp virgin
olive oil



1 Egg yolk



1. Bring the water to boil and add the pasta.
2. Lower the heat and cook for 3 minutes.
3. Add the grated zucchini in the boiling water with the pasta.
4. When the pasta is almost cooked, add the egg yolk, parmesan and olive oil.
5. Reduce the broth to a simmer until it thickens and absorbs most of the water.

