

# Spicy Spaghetti with grated zucchini



Ingredients for 2 people:  
1 large zucchini, grated  
4 large garlic cloves, thinly sliced or minced  
1/2 tsp salt, adjust to taste  
1 tsp. **Ariosto Garlic Chile spice (Aglio e peperoncino)**  
1 pack of spaghetti (or other pasta if you like)  
1 tbsp. (evoo) olive oil, good quality  
ground black pepper, to taste  
cherry tomatoes, halved  
arugula or rocket dandelion greens, to taste  
extra olive oil to coat pasta

By SPICIEFOODIE

1. Heat the water for the pasta. Cook pasta according to package instructions. Drain and coat with olive oil, sprinkle some salt and ground black pepper for extra flavor.

2. While the pasta is cooking : Heat oil and over low heat saute garlic for 2 minute, do not allow to burn or turn golden. Then add the shredded zucchini, sprinkle salt, pepper and **Ariosto spice**. Stir often to prevent burning, allow to saute for 5 more minutes. Add the zucchini to the pasta and toss until the zucchini is well distributed. Please notice the zucchini will tend to clump together so you'll have to keep separating it to better distribute it through the pasta. You could also just grate and add the zucchini without cooking but I prefer to cook it first. Add the tomato halves, taste and adjust salt if necessary. Serve with fresh arugula or rocket greens on top or it can also be tossed in with the tomatoes.

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