

# Chef Diana Andrews

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## Caramelized Zucchini with Rigatoni, Peas, Tomatoes, and Mixed Herbs

*The broiler works magic by caramelizing the zucchini to coax out sweet flavors. The bronze zucchini is tossed with tomatoes and other spring flavors, which meld together deliciously to create a memorable meal.*

**Serves 6**

### Ingredients

2 large zucchini, about 2 lb.  
¼ cup olive oil, more for drizzling  
Kosher salt and freshly ground black pepper  
1 lb. rigatoni, or similar size pasta  
1-1/2 cups frozen peas  
2 cups halved cherry tomatoes, quartered if large  
1 teaspoon granulated garlic  
1 teaspoon Calabrian chili paste, more to taste  
½ cup lightly packed mint ribbons  
½ cup lightly packed basil ribbons  
Lemon wedges, for serving

### Instructions

Position a rack in the upper third of the oven and heat to high broil.

Cut the zucchini into lengthwise planks, about ½-inch thick. Brush a large, rimmed baking sheet with some of the oil. Put the zucchini on the tray in an even layer; it's OK if some overlap.

Brush the remaining oil over the zucchini planks and generously sprinkle with salt and pepper. Broil the zucchini until they begin to char and become deep golden in places, 4 to 6 minutes, longer depending upon your broiler. Flip the zucchini and continue to broil until they char and become deep golden in places, about 4 minutes more. Remove from the oven and set aside to cool.

Meanwhile, bring a large pot of well-salted water to a boil. Cook the rigatoni according to package directions for about 1 minute before al-dente. Add the frozen peas and continue to cook until the peas are tender, about 1 minute more. Drain the mixture and return to the pot with the tomatoes, granulated garlic, chili paste, mint, and basil.

Cut the zucchini directly on the baking sheet into bite-size pieces. Add the zucchini and all the pan juices to the pot with the pasta mixture and toss to combine. Adjust the seasoning to taste and serve with the lemon wedges.