



Recipe from: [My Catholic Tradition](#)

### **Tagliatelle with Vegetable Ribbons**

SERVES FOUR

2 large zucchini

2 large carrots

9 oz fresh egg tagliatelle

4 tbsp garlic flavored olive oil

With a vegetable peeler, cut the zucchini and carrots into long thin pasta-like ribbons. Bring a large pan of salted water to the boil. Add the zucchini and carrot ribbons. Bring the water back to the boil and boil for 30 seconds. Drain and set aside.

Cook the tagliatelle according to the instructions on the packet. Drain the pasta and return it to the pan. Add the vegetable ribbons, garlic flavored oil and seasoning. Toss over a medium to high heat until the pasta and vegetables are glistening with oil. Serve the pasta immediately with freshly grated Parmesan cheese.