



# FIorentINO'S

*Italian Restaurant & Bar*

Recipe for

## Tri-Color Tagliatelle

### NOTES

Zucchini and carrots are cut into delicate ribbons so that when they are cooked and tossed with tagliatelle they look like colored pasta.

Serve as a side dish, or sprinkle with fresh grated parmesan cheese for a light first course or a vegetarian main course.



### INGREDIENTS

2 large zucchini

2 large carrots

8 ounces tagliatelle

4 tbsp extra virgin olive oil

2 roasted garlic cloves

1 tbsp roasted garlic bulbs

Salt & pepper to taste

1. Loosely wrap the garlic bulbs in foil and roast in a 450° oven for 30 minutes or until outside skin begins to brown and the meat is soft to the touch.
2. Carefully remove the garlic meat from the skins to keep the shape of the cloves. Set aside a few cloves in skin to use as garnish.
3. Cut the zucchini and carrots into long thin ribbons using a vegetable peeler. Bring a large pot of salted water to a boil, then add the ribbons. Bring the water back to a boil, then drain and set aside.
4. Cook the pasta until al dente.
5. Drain the pasta and return it to the pot with the vegetables, olive oil, garlic bulbs, salt and pepper.
6. Toss in a pan over high heat until the pasta and vegetables are glistening with olive oil.
7. Serve immediately with extra roasted garlic bulbs.