

Squash and Zucchini "Linguine" with Goat Cheese

Author: Douglas Katz, a Cleveland chef, published in Food & Wine, August '08

Carolyn T's
Main Cookbook

Servings: 6



Notes: When I make it I put the squash back into the pan with the mushrooms and heat it through. Rather than a cold dish, I prefer it as a hot side. Your choice.

Description: A vegetable side dish, but made to look like linguine strips.

1. In a large bowl, whisk the lemon juice, salt and pepper. Whisk in 1/4 cup of the olive oil and add the parsley and chives.
2. Using the julienne setting on a mandoline or julienne peeler, remove the outer layer of the squash and zucchini in long, thin strips. Reserve the seedy core for another use.
3. Fill a bowl with ice water. In a large saucepan of boiling salted water, blanch the squash and zucchini until slightly wilted, 30 seconds. Drain and transfer to the ice water to cool. Drain and pat thoroughly dry. Add the squash and zucchini to the dressing and toss to coat.
4. In a medium skillet, heat the remaining 2 tablespoons of olive oil. Add the shiitake and cook over high heat until lightly browned, about 5 minutes. Add the shallot, garlic and crushed red pepper and season with salt. Cook until the garlic and shallot are fragrant. Add the shiitake to the squash and toss. Wipe out the skillet.
5. Add the pine nuts to the skillet and toast over moderately high heat, stirring, until golden, about 3 minutes. Transfer to a plate to cool. Scatter the goat cheese over the squash, sprinkle with the pine nuts and serve right away.

DRESSING:

- 2 tablespoons fresh lemon juice**
- Salt and freshly ground pepper**
- 4 tablespoons extra virgin olive oil**
- 1 tablespoon Italian parsley, chopped**
- 1 tablespoon chives, snipped**

SQUASH:

- 1 1/2 pounds yellow squash**
- 1 1/2 pounds zucchini**
- 4 ounces shiitake mushrooms, stems discarded and caps thinly sliced**
- 1 small shallot, minced**
- 1 garlic clove, minced**
- 1 pinch crushed red pepper**
- 1/4 cup pine nuts**
- 4 ounces goat cheese, crumbled (see Note)**

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 293 Calories; 19g Fat (54.9% calories from fat); 11g Protein; 24g Carbohydrate; 6g Dietary Fiber; 20mg Cholesterol; 74mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 3 Fat.

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