



Creamy Zucchini and Tomato Tagliatelle

🕒 20–30 Min   

Preparation

- 1 Peel and finely dice the onion. Cut the zucchini into fine strips. Wash the tomatoes. Cook the pasta according to the instructions on the packaging until al dente.
- 2 Meanwhile, heat the oil in a pan, then add the onion and zucchini and use the white wine to deglaze the pan. Add the cream and quickly reduce until a smooth consistency forms.
- 3 Fold in the pasta and season with the Kotányi Italian Herbs and black pepper from the mill. Top with grated Parmesan.
- 4 Finally, briefly fry the cocktail tomatoes in another pan over a high heat, scatter over the zucchini pasta and enjoy.

Ingredients 4 Portions

🔥 = Kotányi Produkte

1 piece	Onion
2 piece	Zucchini
250 g	Cocktail tomatoes
400 g	Tagliatelle
4 tsp.	Olive oil
100 ml	White wine
400 ml	Whipping cream
50 g	Parmesan
1 tsp.	🔥 Italian Herbs
1 pinch	🔥 Sea Salt, Coarse
1 pinch	🔥 Pepper Black, Whole

