

## Farm Stand Zucchini-Garlic Fusilli with Feta

- 1-pound fusilli, cooked according to package directions
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- 2 medium zucchini, sliced into half moons
- 2 sprigs fresh oregano
- $\frac{3}{4}$ -1 teaspoon kosher salt, to taste
- Fresh black pepper, to taste
- $\frac{1}{2}$  cup Feta cheese, crumbled

1. Heat the olive oil over medium heat in a sauté pan. When the oil is warm but not hot, add the sliced garlic and stir for two minutes.
3. Add the sliced zucchini, kosher salt, a few grinds of fresh black pepper, and sauté until tender.
4. Add the fresh oregano and cook one minute.
5. Toss zucchini and garlic with the pasta and top each serving with the crumbled Feta cheese.

<b>Nutrition Facts</b>	
Serving Size 161 g	
<b>Amount Per Serving</b>	
<b>Calories</b> 353	Calories from Fat 76
<b>% Daily Value*</b>	
<b>Total Fat</b> 8.4g	<b>13%</b>
Saturated Fat 2.8g	<b>14%</b>
<b>Cholesterol</b> 11mg	<b>4%</b>
<b>Sodium</b> 534mg	<b>22%</b>
<b>Potassium</b> 192mg	<b>5%</b>
<b>Total Carbohydrates</b> 59.4g	<b>20%</b>
Dietary Fiber 3.6g	<b>15%</b>
Sugars 3.5g	
<b>Protein</b> 12.5g	
Vitamin A 4%	• Vitamin C 19%
Calcium 10%	• Iron 21%
<b>Nutrition Grade B</b>	
* Based on a 2000 calorie diet	