

## SUMMER SQUASH PASTA WITH PANCETTA AND PARMESAN CHEESE

*Yield 4 servings*

### **Ingredients:**

Olive oil: 2 Tbsp  
Pancetta fine diced 1oz  
Sage leaves cut in strips 3 leaves  
Any color long summer squash 1.5lb  
Optional squash blossom flower in strips 4 each  
Parmesan Cheese whole as needed for shavings  
Salt and white pepper to taste

### **Method**

1. Using a French or Japanese Mandolin cut the squash in long spaghetti style strips
2. Right before you need the squash heat the olive up and cook the pancetta to medium crisp
3. Add the sage strips then the squash salt and pepper
4. On high heat toss then your squash pasta for a few minutes
5. Shave the parmesan right in to the pan at this point
6. When serving add some more on top as needed