**Pasta Verde**

**Ingredients**

1 pound Garlic Fettuccini

1/4 cup Scallion Oil

Coarse salt and freshly ground pepper

2 cloves Garlic chopped

1 sweet onion, halved lengthwise, then cut crosswise 1/4 inch thick

2 small zucchinis, halved lengthwise, then cut crosswise 1/4 inch thick

8 ounces snap peas, tough strings removed

3 ounces Arugula

1 small bunch scallions, thinly sliced (about 1/2 cup)

1/4 cup packed fresh basil leaves, cut into very thin strips

1/4 cup Shredded Parmesan or Pecorino Romano

**Directions**

Cook pasta in a large pot of boiling salted water until al dente, Drain; return to pot. Set aside.

Meanwhile, heat scallion oil in a large skillet over medium heat.

 Add onion and garlic, cook until just softened.

Add zucchini; cook, stirring, until tender.

Add snap peas and Arugula; cook, stirring, until bright green. Remove from heat; stir in scallions and basil.

Add pasta and cheese, season with salt and pepper, toss and serve immediately

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