Fettuccine with Walnuts, Zucchini Ribbons, and Pecorino Romano

Ingredients

- 2 1/2 lb zucchini (untrimmed)
- 1 t coarse kosher salt
- 2 clv garlic (pressed)
- 1 tbsp anchovy fillets (minced)
- 1/2 t dried crushed red pepper
- 1 lb fettuccine
- 1/3 c extra-virgin olive oil (use additional for serving)
- 3/4 c walnuts (toasted, coarsely chopped)
- 1 c freshly grated pecorino cheese (divided)
- 1/2 c packed, thinly sliced fresh basil
- 1/4 c chopped fresh mint

Instructions

Place 1 zucchini on work surface. Using vegetable peeler and firmly holding zucchini by stem end, shave zucchini lengthwise into long ribbons. Discard scraps. Repeat with remaining zucchini. Place ribbons (about 10 cups total) in large colander set over large bowl; sprinkle with 1 teaspoon fleur de sel or kosher salt. Let stand 30 minutes. Rinse zucchini under cold running water; drain well. Spread on 2 large kitchen towels; roll up in towels to absorb excess water. Set aside.

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">Combine garlic, anchovy fillets, and crushed red
pepper in very large serving bowl. Using pestle or
wooden spoon, crush mixture until paste
forms.</p>
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">Cook pasta in large pot of boiling salted water
until just tender but still firm to bite. Drain,
reserving 1/2 cup cooking liquid. Transfer pasta
to bowl with garlic mixture. Add 1/3 cup oil and
1/4 cup reserved cooking liquid; toss. Add
zucchini, walnuts, 1/2 cup cheese, basil, and
mint; toss. Season with salt and pepper, adding
more pasta cooking liquid if mixture is dry.
Drizzle with additional oil. Sprinkle with
zucchini flowers, if desired. Serve with remaining

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