

# *Little Muskingum Kettle Farm's*

## *Bee Balm Pasta*



Bee Balm's spicy leaves can be used as a replacement for thyme or oregano. Snip a few stems off your Bee Balm plant, remove the leaves from the stems, and chop the fresh leaves!

- 1) Chop 1 onion and 1 large zucchini.
- 2) Heat 3 Tbs olive oil on medium in a skillet, then add the onion and zucchini to the skillet.
- 3) Keep an eye on the skillet, stirring occasionally, until you see scorch marks on the zucchini and onion.
- 4) Halve 4 cups of cherry tomatoes and add them to the skillet. Stir them in.
- 5) Chop Bee Balm leaves until you have about  $\frac{1}{2}$  cup of chopped leaves. Add these to the skillet and stir in!
- 6) Mince 2 cloves of garlic and add that to your skillet. Stir.
- 7) Reduce the heat to low, and allow the contents to simmer, stirring occasionally. Once the tomatoes have reduced and look squishy (like in the picture!), it's ready!
- 8) Serve over your favorite pasta noodles (mine are fettucine!) and top with parmesan cheese!