

# Lemon-Pepper Zucchini Pasta With Dill

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Published Aug. 13, 2025

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**Total Time** 35 minutes  
**Prep Time** 10 minutes  
**Cook Time** 25 minutes  
**Rating** ★ ★ ★ ★ ★ (268)

A summer favorite, zucchini bulks up raw salads, lends texture to muffins and bread, and adds a subtle salinity to pasta dishes. That's the role it plays in this simple miso butter pasta. A little pasta water and spoonfuls of miso melt into a delightful sauce to coat the noodles. Searing the delicate squash and tossing it with lemon zest and black pepper, then with the pasta allows zucchini to do what it does best: absorb all the flavors of the elements around it. This dish provides a playful riot of balanced yet contrasting flavors for a quick side dish or an easy dinner.

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## INGREDIENTS

**Yield:** 4 servings

Salt and black pepper

1 large zucchini, cut into ½-inch-thick half-moons

1 lemon

¼ cup chopped dill, plus more for garnish

1 pound spaghetti or linguine

¼ cup olive oil

3 tablespoons white miso

2 tablespoons unsalted butter

2 garlic cloves, minced

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## PREPARATION

4 ounces pecorino, finely grated  
(about 3¼ cups)

### **Step 1**

Bring a large pot of salted water to a boil. On a cutting board or in a bowl, sprinkle the zucchini with ½ teaspoon kosher salt or ¼ teaspoon fine salt. Toss to combine and let sit for at least 10 minutes (and up to 30 minutes) to draw out excess moisture.

### **Step 2**

Zest the lemon right into a medium bowl and add the dill and ¼ teaspoon pepper. Mix to combine. Cut the lemon into wedges.

### **Step 3**

Cook the pasta, stirring occasionally, until al dente. Reserve 1½ cups pasta water, then drain the pasta.

### **Step 4**

Meanwhile, pat the zucchini very dry. Heat a large, deep skillet over high, then add the oil. Add the zucchini, spread in an even layer and cook, undisturbed, until browned, 2 to 4 minutes. Flip the pieces and cook until tender yet crisp, about 1 minute longer. Transfer the zucchini to the bowl with the lemon zest and toss together.

### **Step 5**

Turn the heat down to medium and add the miso, butter, garlic and pasta water. Whisk until the miso dissolves and the liquid is simmering, 1 to 3 minutes. Add the pasta, pecorino and zucchini mixture. Cook, stirring vigorously with tongs, until the cheese melts and the sauce coats everything. Garnish with more dill and pepper, and serve with lemon wedges.

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