

# Summer Pasta Primavera

Use the last of summer produce to whip up this flavorful creamy pasta!

Active Kitchen Time: 45-60 minutes

Yield: 6 servings

## Ingredients

- 2 large zucchini (about 1 lb)
- 10 oz cherry tomatoes
- 2 cloves garlic
- ¼ cup basil, loosely packed
- 1 lemon
- 1 Tbsp olive oil
- 1 ½ tsp kosher salt
- ¼ tsp ground black pepper
- 1 cup corn
- ½ lb farfalle pasta
- 2 Tbsp butter
- ⅓ cup heavy cream
- ½ cup grated Parmesan cheese

## Supper Smarts



**Serving Suggestion:** Make a salad and dress it with olive oil and lemon juice (use the zested lemon from the recipe!)



**Speed it Up:** Use refrigerated minced garlic, and/or use herb shears to slice basil directly into the pasta.



**Flavor Town:** Add a dash of red pepper flakes in Step 11, and serve finished with fresh ground pepper.



**Leftover Love:** Spread leftovers evenly on a baking pan and reheat at 350 for 20 minutes, flipping halfway through. This will give you some little crispy edges and a "new" pasta.

## Dietary Modifications



**Gluten-free:** Use gluten-free farfalle, such as Jovial, or use your favorite short gluten-free pasta shape.



**Dairy-free:** Use dairy-free heavy cream, such as Silk. Alternatively, use dairy-free half & half, such as Ripple, or dairy-free milk, such as almond, cashew, soy, or pea protein. Use dairy-free butter, such as Melt or Earth Balance. Use dairy-free Parmesan, such as Go! Veggie or Follow Your Heart.

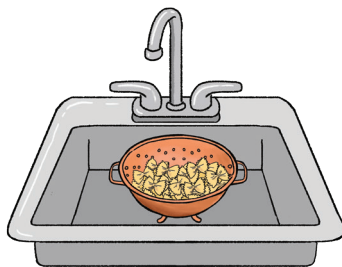
# Summer Pasta Primavera

1



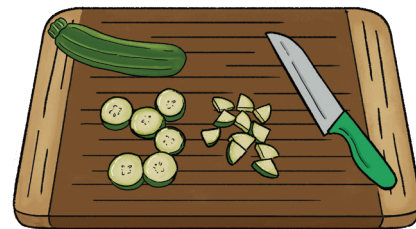
Bring a large pot of salted water to boil over high heat. Add ½ lb farfalle pasta and cook according to package directions.

2



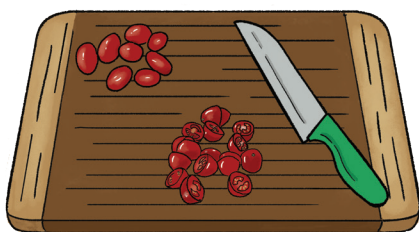
Drain pasta in colander. Set aside.

3



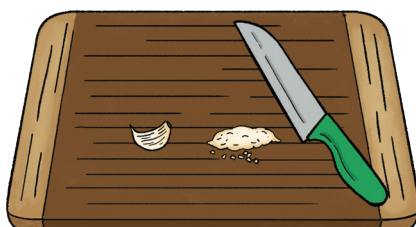
Cut 2 large zucchini into ½-inch thick rounds. Cut rounds into quarters. Add to medium bowl. Set aside.

4



Cut 10 oz cherry tomatoes in half. Add to small bowl.

5



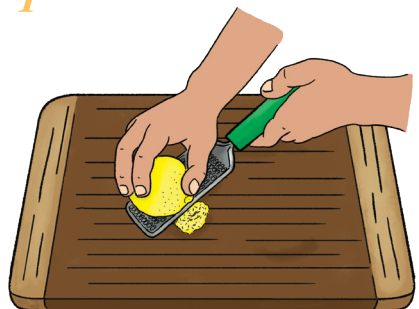
Smash and peel 2 cloves garlic. Finely mince and add to tomatoes. Set aside.

6



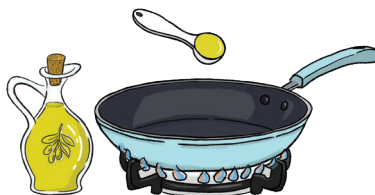
Cut ¼ cup basil into thin strips. Add to small prep bowl. Set aside.

7



Zest 1 lemon. Measure 2 tsp. Add to separate small bowl. Set aside.

8



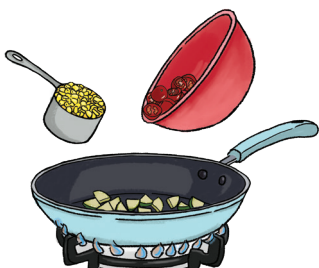
Heat 1 Tbsp olive oil in skillet over medium-high heat.

9



Add zucchini, 1 tsp kosher salt, and ¼ tsp ground black pepper. Cook 4 minutes, stirring occasionally.

10



Add tomatoes, garlic, and 1 cup corn. Cook 1-2 minutes, until zucchini is tender. Turn off heat.

11



Add 2 Tbsp butter, ⅓ cup heavy cream, 2 tsp lemon zest, and ½ tsp kosher salt to pot. Heat on low until butter is melted. Turn off heat.

12



Add pasta, vegetables, basil, and ½ cup grated Parmesan cheese to pot. Stir well. TASTE & SHARE!