

Pasta & Squash with Tomatoes, Basil & Pine Nuts

A combination of zucchini and summer squash makes for a nice mix of color, but either may be used exclusively if desired.

4 medium zucchini and/or summer squash (2 pounds), halved lengthwise and then cut crosswise into ½-inch pieces
Kosher salt
1 pound farfalle
5 tablespoons extra-virgin olive oil
3 medium garlic cloves, minced or pressed through garlic press (about 1 tablespoon)
½ teaspoon red pepper flakes
1 pint of tomatoes, each tomato halved
½ cup packed chopped fresh basil leaves
2 tablespoons balsamic vinegar
¼ cup pine nuts, toasted in small dry skillet over medium-low heat until lightly browned and fragrant, about 4 minutes
Parmesan cheese for serving

1. Toss zucchini and/or summer squash with 1 tablespoon kosher salt in medium bowl; transfer to large colander, set colander over bowl, and let stand 30 minutes. Spread squash evenly over double layer of paper towels; pat dry with additional paper towels and wipe off residual salt.
2. Bring 4 quarts water to rolling boil, covered in stock pot. Add 2 tablespoons kosher salt (or 1 tablespoon table salt) and pasta, stir to separate, and cook until al dente. Drain and return to stockpot.
3. While pasta is cooking, heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until just beginning to smoke; swirl to coat pan. Add half of squash and cook, stirring occasionally, until golden brown and slightly charred, 5 to 7 minutes; transfer to baking sheet or large plate. Add 1 tablespoon oil to skillet, swirl to coat pan, and repeat with remaining squash. Return empty skillet to medium-high heat; add 1 tablespoon oil and swirl to coat pan. Add garlic and pepper flakes; cook until fragrant, about 10 seconds. Return squash to skillet and stir well to combine and heat through, about 30 seconds. Add squash mixture, remaining 2 tablespoons oil, tomatoes, basil, balsamic vinegar, and pine nuts to pasta in stockpot; toss to combine. Adjust seasonings, if necessary, and serve, passing Parmesan separately.

Source: Cook's Illustrated

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