

GUASTELLO'S VILLAGE MARKET

Summer Pasta Primavera

Serves 4 - 6

Ingredients

1¼ lbs (2 pints) cherry or grape tomatoes, halved
4 shallots, thinly sliced
5 cloves garlic, peeled and smashed
¼ cup extra virgin olive oil, plus more for serving
2 teaspoons salt
1½ teaspoons sugar
1 medium zucchini, cut into ¼-inch chunks
1½ cups fresh corn kernels, from 2 ears corn
12 oz fusilli (or similar shape) pasta
3 tablespoons unsalted butter
1 teaspoon herbes de Provence (see note)
½ teaspoon crushed red pepper flakes
½ cup grated pecorino Romano cheese, plus more for serving
½ cup tightly packed basil leaves, roughly chopped
⅓ cup pine nuts, toasted (optional)

Instructions:

Preheat the oven to 450°F. Line a baking sheet with heavy duty aluminum foil.

Combine the tomatoes, shallots, garlic, olive oil, salt, and sugar on the prepared baking sheet. Toss with your hands or a rubber spatula until the vegetables are evenly coated. Arrange the vegetables in a single layer and roast for 15 to 20 minutes, or until the tomatoes are just starting to brown. Remove the pan from the oven and add the zucchini and corn. Toss with a rubber spatula (the tomatoes will collapse; that's okay) and spread into an even layer. Roast for 5 minutes more, until the zucchini and corn are tender-crisp.

Meanwhile, cook the pasta in salted water until al dente. Drain, then add the pasta back to the pan. Add the roasted vegetables and all their juices to the pasta, along with the butter, herbes de Provence, red pepper flakes, pecorino Romano, basil, and pine nuts. Toss well, then taste and adjust seasoning if necessary. Spoon into pasta bowls and drizzle with olive oil, if desired. Serve with more grated cheese.

Note: Herbes de Provence can be found in the spice section of your supermarket. Most markets carry it but if you can't find it, dried thyme may be substituted.

Credit: onceuponachef.com