

Summer Vegetable Pasta



Submitted By: Joe Immordino

Ingredients

1/2 pound uncooked whole-grain linguine
1/2 pound zucchini
1/2 pound yellow squash
1 pound tomatoes, finely chopped (3 medium tomatoes)
2/3 cup finely chopped red onion
4 tablespoons extra-virgin olive oil
2 tablespoons white wine vinegar
1 teaspoon sugar
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
2 garlic cloves, minced
3 tablespoons panko (Japanese breadcrumbs), toasted
8 small basil leaves
4 radishes, thinly sliced (optional)
1 ounce Parmigiano-Reggiano cheese, grated (about 1/4 cup)

Directions

1. Cook pasta according to package directions, omitting salt and fat. Drain.
2. While the pasta cooks, shave zucchini and squash into thin ribbons using a vegetable peeler; place in a large bowl. Add tomatoes and next 7 ingredients (through garlic) to bowl; toss to combine. Let stand 15 minutes, stirring occasionally to coat.
3. In a sauté pan, lightly cook vegetables until warm and slightly limp (2-3 minutes)
4. Add pasta to vegetables, tossing gently to combine. Top with panko, basil, radishes, and cheese.