

Late Summer Harvest Pasta Primavera

Serves: 4 hungry adults Time: 40 minutes total

4 ears of corn

2 cups red grape tomatoes

2 cups golden grape tomatoes

2 zucchinis

2 cloves garlic, minced

1 bunch scallions, thinly sliced

½ cup fresh basil, thinly sliced into long strips (chiffonade)

¼ cup fresh parsley, coarsely chopped

8 oz. cherry sized fresh mozzarella balls, each cut in half

2 tbsp. extra virgin olive oil (EVOO)

½ cup white wine

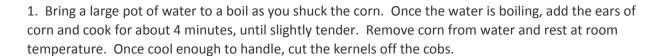
½ cup chicken broth

freshly ground pepper

salt

½ cup freshly grated Parmesan cheese

1 lb. pasta (my favorite for this recipe is campanelle but any loose spiral shaped pasta or even pappardelle would work wonderfully)



- 2. Fill another medium to large sized pot with water and bring to a boil. Cook the pasta according to the package's instructions. (Meanwhile, begin step #3.) Once cooked, drain the pasta and set aside.
- 3. Cut each of the grape tomatoes in half. Place in a medium sized skillet with the EVOO and cook over medium heat until the tomatoes begin to slightly burst, about 3 minutes. Add the minced garlic, and a pinch each of salt and pepper. Cook for another 2 minutes over medium heat. Pour in the white wine and cook for another 5 minutes. Reduce the heat to low.
- 4. Using a vegetable peeler, peel the zucchinis into thin ribbons. Cut each ribbon to a length of about 2 inches. Add the zucchini, corn, pasta, scallions, and ¼ cup of the basil to the tomato mixture. Pour in the chicken broth. Toss to coat and bring to a light simmer over medium-low heat.
- 5. To serve, top with the fresh mozzarella and remaining basil. Sprinkle with Parmesan cheese and freshly ground pepper.

