

Summer Veggie Pasta



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Recipe by: Laura Vitale

Serves 4

Prep Time: 15 minutes

Cook Time: 25 minutes

Ingredients

- ☐ 8 oz of Pasta of Choice
- ☐ 3 Tbsp of Extra Virgin Olive Oil
- ☐ 2 Medium Sized Zucchini cut into large bite sized pieces
- ☐ 1 Bell Pepper of choice diced
- ☐ 1 or 2 Shallots, diced
- ☐ 2 Cloves of Garlic, minced
- ☐ 8 oz of Passata or any tomato product of choice
- ☐ Fresh Basil
- ☐ Plenty of Parm

1) Bring a large pot of generously salted water to a boil and cook the pasta until al dente. Reserve about 1/2 cup of the pasta water before draining.

2) Meanwhile, heat the olive oil in a large skillet over medium-high heat, add the zucchini and bell pepper and cook until lightly browned and tender, stir in the shallots, garlic and basil and cook for 2 to 3 minutes.



3) Pour in the passata and season with salt and pepper, simmer for 10 minutes. This is the time to add the pasta to the boiling water, cook 2 minutes shy of al dente and reserve about 1/2 cup of the cooking water. Once ready, add the cooked pasta along with a splash of the reserved pasta water, tossing until the sauce evenly coats the pasta and cooking all together for a few minutes.

4) Finish with plenty of freshly grated Parmesan, garnish with additional basil, and serve immediately.