



ONE-POT PASTA PRIMAVERA

This easy recipe lends itself to endless variations. In place of fresh basil, try 1/4 cup chopped cilantro or parsley, 2 Tbs. chopped fresh tarragon, or 1 Tbs. finely minced fresh rosemary or oregano.

Serves 4

- 3 tablespoons olive oil
- 3 cloves garlic, minced (1 Tbs.)
- 1 teaspoon grated lemon zest
- 8 ounces fusilli pasta
- 2 small yellow squash, halved and cut into 1/2-inch-thick slices
- 1 medium orange bell pepper, cut into 1-inch pieces
- 8 ounces small broccoli florets (3 cups)
- 2 cups halved cherry tomatoes
- 8 green onions, thinly sliced (1/2 cup)
- 1/2 cup torn fresh basil leaves
- Grated Parmesan cheese for garnish, optional
- Salt and Pepper to taste

Directions

1. Combine oil, garlic, and lemon zest in small bowl. Set aside.
2. Cook pasta in large pot of boiling, salted water according to package directions. Add squash and bell pepper 4 minutes before end of cooking time. Add broccoli 3 minutes before end of cooking time. Drain pasta and vegetables, reserving 1/2 cup cooking water.
3. Return pasta mixture to pot, and stir in tomatoes, green onions, basil, oil mixture, and reserved cooking water. Heat over medium-low heat until tomatoes are hot. Serve with Parmesan cheese, if desired.

Adapted from Vegetarian Times: June 2011