

Everything in the Garden Pasta

HILL LAKE FARM

Prep Time: 10 Min. | Cook Time: 20 Min. | Total Time: 30 Min. | No. of Servings: 4

Ingredients:

- 1 lb Pasta of your choice (broken spaghetti - *gluten free*)
- 3 tbsp Olive Oil
- 1 fresh Onion, chopped
- 2 Garlic Cloves, crushed
- 1 Lg Zucchini, chopped
- 1 cup Green Beans, trimmed and chopped
- 1 cup Potatoes, chopped (optional)
- 1 cup Tomatoes, chopped
- 2 tbsp Fresh Basil, torn or chopped
- 1/4 cup Ricotta Salata or grated cheese of choice
- 1 cup Pasta Water (reserved)
- Salt & Pepper, to taste



Instructions:

1. Chop up the zucchini, beans (ends removed), potatoes (optional), tomatoes, onions, and crush garlic (or fine chop).
2. In a large, heavy-bottomed pan, heat olive oil over medium heat. Add chopped onion and cook until translucent and soft, then add in crushed garlic and cook just until fragrant.
3. Add chopped green beans, and potatoes (optional) to the pan. Cook, stirring occasionally, until they begin to soften, about 8-10 minutes.
4. Meanwhile, bring a large pot of salted water to a boil and cook 1 lb pasta according to package directions or until al dente. Before draining, reserve a cup of pasta water.
5. Once the green beans and potatoes have had time to cook until soft, stir in chopped zucchini, tomatoes, & basil. Continue to sauté everything together until the vegetables are tender. Add salt and pepper to taste.
6. Add the pasta directly to the vegetable pan using a slotted spoon or drain and transfer. Add reserved pasta water, a little at a time, tossing until the starch clings to the vegetables and forms a light sauce.
7. Salt and pepper to taste again. Top with grated ricotta salata or grated cheese of choice.

Tips: Potatoes are optional, but add heartiness - leave them out for a faster cook time. Swap ricotta salata for pecorino, parmesan, or any hard grating cheese you have on hand.