



Summer Vegetable Pasta

Makes: 6 servings

Prep Time: 30 minutes Cook Time: 18 minutes

Total Time: 55 minutes

- 3 pints cherry tomatoes, assorted colors, halved
- 4 tbsp olive oil
- 1 medium red onion, finely chopped
- 1 ear fresh corn, kernels removed
- 6 green onions, thinly sliced on the diagonal, white and green parts, separated
- 2 large garlic cloves, minced
- 12 ounces tiny pasta shells
- 5 ounces ricotta salada or mild feta cheese, broken into small chunks
- 1/4 cup finely shredded fresh basil
- 1/2 cup freshly grated Parmesan cheese
- Additional Parmesan cheese

Place tomatoes in non-aluminum colander. Sprinkle lightly with salt; let tomatoes drain 30 minutes.

Heat 3 tablespoons oil in heavy large skillet over medium heat. Add onions, corn kernels, white parts of green onions and garlic. Sauté until onions just begin to wilt, about 7 minutes.

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain, reserving 1 cup cooking liquid. Return pasta to same pot. Add onion mixture, tomatoes, green parts of onions, ricotta salata or feta, basil, 1/2 cup Parmesan cheese, remaining one tablespoon olive oil and 1/4 cup reserved cooking liquid. Toss over medium heat until heated through, adding more reserved cooking liquid and Parmesan cheese as needed to form light sauce. Season with salt and pepper.

Serve, passing additional Parmesan separately.