

## Cellentani with Sugar Snap Peapods, Green Zucchini, & Asparagus

Yields: 4-6 servings

### Ingredients:

|     |       |   |
|-----|-------|---|
| 1-2 | T     | Olive oil   |
| ½   | C     | Red onion, diced  |
| ½   | C     | Green Zucchini, cut lengthwise into strips then slice ¼” pieces |
| ½   | C     | Yellow squash, cut lengthwise into strips then slice ¼” pieces  |
| ½   | C     | Green asparagus, blanched then 1” bias cut                      |
| 2   | lbs   | Sugar snap pea pods   |
| 6   |       | Garlic cloves, sliced   |
| ¼   | C     | Parsley, chopped  |
| ¼   | C     | Unsalted butter   |
| 2   | Tbsp  | Fresh basil leaves, shredded                                    |
| To  | taste | Salt and freshly ground pepper                                  |
| 1   | lb    | Cellentani pasta  |
| 1/3 | C     | Pecorino Romano cheese, freshly grated                          |

### Procedure:

1. In a large pot, bring at least 4 quarts of water to a rolling boil. Add 1 tablespoon salt. Blanch the asparagus until knife tender, about 2 minutes. Remove and shock asparagus in ice bath until chilled, remove and slice. Add peapods to the boiling water to blanch, cook for 2 minutes as well then remove and shock in ice water. Return same water to rolling boil, add the pasta, stir to separate, and cook until al dente. Drain and keep hot.
2. In a sauté pan, sauté the red onion with olive oil over high heat for 1-3 minutes. Sauté just until the red begins to change color. Add zucchini and yellow squash then sauté for a few minutes until lightly colored. Add asparagus, peapods, and garlic in same pan for 2 minutes. Add butter & parsley then season to taste with kosher salt & freshly ground black pepper. Remove from heat and keep hot.
3. Combine hot pasta with vegetable mixture and toss to combine. Transfer the pasta to a large, warm serving bowl. Garnish the top with the freshly julienned basil and cheese. Serve immediately.