

## Cellentani with Bacon, Sugar Snap Peapods, Green Zucchini, & Artichokes

Yields: 4-6 servings

### Ingredients:

8		Bacon strips, cut into ½” pieces
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	Canned Artichokes, drained
2	lbs.	Sugar snap pea pods, blanched in salted water
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.
2. Add peapods to the boiling water to blanch, cook for 2 minutes as well then remove and shock in ice water. Return the same water to rolling boil, add the pasta, stir to separate, and cook. Drain and keep hot.
3. In a sauté pan, sauté the bacon over high heat. When it is crisp, remove with a slotted spoon and drain on paper towels. Remove all but 1 tablespoon of the bacon drippings; reserve excess bacon fat to add back as needed.
4. Add red onion and sauté for 1-3 minutes. Sauté just until the red begins to change color.
5. Add zucchini and yellow squash then sauté for a few minutes until lightly colored.
6. Add artichokes, peapods, and garlic in same pan for 2 minutes.
7. Add butter & parsley then season to taste with kosher salt & freshly ground black pepper. Remove from heat and keep hot.
8. Combine hot pasta with vegetable mixture and toss to combine.
9. Transfer the pasta to a large, warm serving bowl.
10. Garnish the top with the freshly julienned basil and cheese. Serve immediately.