

# Summer Squash Cavatappi Pasta

*with Fresh Mozzarella & Chopped Salad*

In this Italian summer classic, we're using a special kind of fresh mozzarella in two ways to give the dish a touch of richness. You'll toss in small, bite-sized mozzarella balls (called either "ciliegine" or "bocconcini," Italian for "small cherry" and "little mouthfuls") at the very end. This allows the cheese to melt slightly and lend its mild creaminess to the green summer squash and swirly cavatappi pasta. You'll also use the mozzarella as a tasty garnish alongside fresh, cooling basil.



## Ingredients

- ¾ Pound Cavatappi Pasta
- ½ Pound Fresh Mozzarella Cheese
- 8 Ounces Cherry Tomatoes
- 4 Cloves Garlic
- 1 ½ Pounds Green Summer Squash
- 1 Cucumber
- 1 Head Iceberg Lettuce
- 1 Lemon
- 1 Large Bunch Basil

## Knick Knacks

- 1 Teaspoon Italian Seasoning
- ½ Cup Grated Pecorino Cheese
- ¼ Cup Mayonnaise

Makes 4 Servings

About 680 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



### Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Quarter and deseed the lemon. Peel and thinly slice the garlic. Halve the squash lengthwise, then slice into ¼-inch-thick pieces. Halve the cucumber lengthwise; using a spoon, scoop out and discard the seeds. Thinly slice the cucumber. Remove and discard the lettuce core; roughly chop the leaves. Cut the tomatoes into wedges. Pick the basil leaves off the stems; discard the stems.

2



### Make the dressing:

In a small bowl, combine the **mayonnaise, Italian seasoning, ¼ of the pecorino cheese and the juice of 2 lemon wedges**; season with salt and pepper to taste.

3



### Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 7 to 9 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, thoroughly drain the cooked pasta.

4



### Cook the squash:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **garlic** and cook, stirring frequently, 1 to 2 minutes, or until softened and fragrant. Add the **squash**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until softened and lightly browned.

5



### Finish the pasta:

To the pot of squash, add the **cooked pasta, half the basil, ⅔ of the mozzarella cheese, the remaining pecorino cheese, the juice of the remaining lemon wedges and ½ cup of the reserved pasta cooking water**. Cook, stirring occasionally, 1 to 2 minutes, or until the pasta is coated in the sauce and the mozzarella cheese has melted; season with salt and pepper to taste. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Transfer to a serving dish.

6



### Make the salad & serve your dish:

In a large bowl, combine the **lettuce, tomatoes and cucumber**; season with salt and pepper. Add enough of the **dressing** to coat the salad (you may have extra dressing); toss to mix and season with salt and pepper to taste. Transfer to a serving dish. Garnish the **finished pasta** with the **remaining basil and mozzarella cheese**. Serve with the **salad** on the side. Enjoy!