

# Fusilli Bucati Pasta

*with Summer Squash, Corn, & Heritage Globe Tomatoes*

**TIME:** 25-35 minutes

**SERVINGS:** 2

Corkscrew-shaped fusilli pasta is among our favorites for grabbing on to delicious sauces. In this recipe, we're using fusilli bucati, a type with a hollow center. It mixes with a bevy of summer vegetables—including sweet corn, squash, and juicy heritage globe tomatoes—and a light butter sauce in this quick-cooking dish. A dusting of pecorino cheese and fresh basil make for a simple and sophisticated garnish.



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## Ingredients



1/2 lb  
FUSILLI BUCATI  
PASTA



2 cloves  
GARLIC



1 ear of  
CORN



1  
SUMMER SQUASH



1/2 lb  
HERITAGE GLOBE  
TOMATOES



1 bunch  
BASIL

## KNICK KNACKS:



2 Tbsps  
BUTTER



2 Tbsps  
GRATED  
PECORINO  
CHEESE



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



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## 1 Prepare the ingredients:

- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Medium dice the squash.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel and roughly chop the garlic.
- ☐ Medium dice the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Pick the basil leaves off the stems; discard the stems.



## 2 Cook the pasta:

- ☐ Add the **pasta** to the pot of boiling water. Cook 8 to 9 minutes, or until just shy of al dente (still slightly firm to the bite). Turn off the heat. Reserving **½ cup of the pasta cooking water**, drain thoroughly and return to the pot.



## 3 Start the vegetables:

- ☐ While the pasta cooks, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot.
- ☐ Add the **squash** in a single layer; cook, without stirring, 2 to 3 minutes, or until lightly browned. Season with salt and pepper.
- ☐ Add the **corn** and **garlic**; season with salt and pepper. Continue to cook, stirring occasionally, 1 to 2 minutes, or until softened and fragrant.



## 4 Finish the vegetables:

- ☐ To the pan, add the **seasoned tomatoes** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minutes, or until the tomatoes begin to release their juices.
- ☐ Turn off the heat; season with salt and pepper to taste.



## 5 Finish the pasta:

- ☐ To the pot of **cooked pasta**, add the **finished vegetables**, **butter**, **half the reserved pasta cooking water**, and **half the basil** (tearing the leaves just before adding); season with salt and pepper.
- ☐ Cook on medium-high, stirring vigorously, 30 seconds to 1 minute, or until thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.)
- ☐ Turn off the heat. Season with salt and pepper to taste.



## 6 Plate your dish:

- ☐ Divide the **finished pasta** between 2 dishes. Garnish with the **cheese** and **remaining basil** (tearing the leaves just before adding). Enjoy!