

Pasta Primavera with Tomato, Garlic, Corn & Summer Squash

4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 30 minutes

Della Casa Pasta Fettuccine, kept frozen until immediately before use
Johnson's Backyard Garden Tomatoes, washed
Gundermann Acres Summer Squash, washed, ends trimmed
J & B Farms Corn, shucked and washed
Agua Dulce Aquaponic Lettuce, root ball discarded, leaves picked, washed, and dried
Farmhouse Kitchen Compound Butter
Farmhouse Kitchen Italian Vinaigrette, shaken or stirred well before use
Sea salt and fresh cracked black pepper
Olive oil or butter

STEP 1 Bring 8 cups of water to a boil in a large pot. While the water comes up to a boil, prepare the vegetables. Shave the corn kernels from the cob. Set the corn stem-side down in a wide bowl. Hold the corn upright with your non-dominant hand. Use a sharp paring knife to shave the kernels from the cob by slicing in a downward motion. The kernels will fall into the bowl. Rotate the corn until all kernels have been removed. Chop the summer squash into half moons, about 1/4" thick and halve the cherry tomatoes. Set vegetables aside.

STEP 2 Heat a large, high-sided skillet over medium-high heat. Add 1-2 tbsp. butter or oil. Swirl to coat the bottom of the pan. Add the zucchini and 1/2 tsp. salt and pepper. Stir until lightly browned, about 3 minutes. Add the corn and tomatoes. Saute for an additional 2-3 minutes. The tomatoes will begin to blister and release their juices. Reduce the heat to low to keep warm until the pasta is ready.

STEP 3 When the water boils, add 2 tbsp. salt, followed by the frozen fettuccine pasta. Gently stir and separate the noodles with tongs. Cook the pasta for 4-5 minutes until al dente - when the pasta is soft and cooked through, but retains a pleasant chew. If you prefer a softer texture, cook the pasta for an additional 1-2 minutes. Use a measuring cup to reserve 1/2 cup of the pasta cooking water. Drain the pasta in a colander and then add to the sauteed vegetables.

STEP 4 Add the compound butter to the pan and increase the heat to medium. Combine the pasta and vegetables with tongs, continuing to stir the ingredients until the butter is melted. Add 1/4 cup of the reserved pasta cooking water to the pan and toss. The starch in the water will create a creamier sauce and will thicken as you combine it with the pasta. Stir in additional pasta cooking water until the sauce reaches your desired consistency. Season with salt and pepper to taste.

STEP 5 Tear the lettuce leaves into bite sized pieces and dress with half of the Italian vinaigrette. Season with salt, pepper, and additional vinaigrette to taste. Serve the pasta primavera with fresh cracked black pepper and a side of dressed salad. Enjoy!