



Winsted Farmers Market
www.winstedfarmersmarket.org

Pasta with Summer Squash, Mozzarella, & Tarragon

From Pasta Improvisata by Erica De Mane

We're excited that you have chosen to shop at the Winsted Farmers Market this week! To help you make the most of everything our farmers have to offer we've collected some recipes featuring seasonal food.

Stop by our booth and let us know what you think! Visit our Facebook page to share recipes of your own, or email recipes@winstedfarmersmarket.org to have them included in these flyers.

This recipe may be adapted for use with all sorts of summer vegetables. Choose any vegetable that you find at the Farmers Market — eggplant (cubed), bell pepper, or snap peas — and substitute it for the summer squash. Adjust the cooking time by taste testing often. You can also use goat cheese or ricotta salata in place of the mozzarella.

Makes 4 servings as a main course, 6 as an appetizer

Ingredients:

¼ cup extra-virgin olive oil, plus a bit more to add right before serving

2 thin slices pancetta, chopped

12 summer scallions, thinly sliced, using some tender greens

2 pounds small summer squash (golden or green zucchini and/or yellow squash), cubed

Salt and black pepper

½ cup light chicken or vegetable broth

The zest from 1 lemon

1 pound cavatappi (or fusilli or penne) pasta

½ pound mozzarella cut into small cubes

15 cherry tomatoes, cut in half

5 large sprigs fresh tarragon, leaves chopped

6 zucchini blossoms, stamen and stems removed, petals cut into thin strips

In a large skillet, heat olive oil over medium heat. Add the pancetta and sauté until just starting to crisp. Add the scallions and the squash. Turn the heat to medium-high. Season with salt and pepper and sauté, mixing occasionally, until the squash is tender and just starting to turn golden at the edges, about 8 minutes. Add the broth and let the sauce simmer until the squash is fork tender but still firm enough to hold its shape, about another 3 to 4 minutes. Add the lemon zest. Mix well and taste for seasoning.

Cook the cavatappi al dente and drain in a colander. Run cold water over it, bringing it to room temperature. Drain very well and place in a large serving bowl. Add the squash sauce, the tomatoes, the mozzarella, and the tarragon. Toss well, adding a generous drizzle of olive oil to help the sauce cling to the pasta. Add the zucchini blossoms and mix gently. Serve at room temperature. This dish is best never refrigerated.