**Pasta Primavera** 

°1 pound fresh pasta of choice, cooked °2 - 3 green onions or similar amount of chives, thinly sliced

°4 tablespoons (2 ounces) extra-virgin olive oil °¼ cup black olives, coarsely chopped

°1 medium summer squash, ¼ - ½” chopped °1 teaspoon salt

°3 ounces mushrooms of choice, ¼” - ½” chopped °freshly ground black pepper to taste

°1 bell pepper, ¼ - ½” chopped °2 teaspoons lemon zest

°2 teaspoons garlic, minced °1/2 cup fresh basil leaves, coarsely chopped

°About 1-pound ripe tomatoes, cut into bite-sized pieces °Pistachios, chopped for garnish

 °Parmesan cheese, grated for garnish

Cook the pasta and cut all vegetables. Place a large skillet over medium heat and add olive oil. Once hot, add summer squash, mushrooms, bell pepper and garlic. Stir often for several minutes, then add the tomatoes, green onions, black olives, salt and pepper. Cook down for a few minutes and then stir in the lemon zest and half of the basil leaves. Add the pasta and toss well, heating it through. When serving, garnish each plate as desired with Parmesan cheese, pistachios and remaining basil.

Note: this recipe is quite versatile, so other veggie combinations may be used. Serves 4 – 6

*For more recipes, check out watauga.ces.ncsu.edu/cooking-with-margie/*

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