



SUMMER SQUASH AND CORN PASTA

serves 4

4 to 6 Small Summer Squashes (zucchini, pattypan, etc.)
5 to 6 ears Sweet Corn 1 handful Cilantro Leaves
2 cloves Garlic 2 tbsp. Butter
1/2 Jalapeno Pepper 4 tbsp. Water
3 tbsp. Olive Oil 1 pound Fresh, Thin Fettuccine
Salt and Pepper 1/2 Lemon

1. Cut the squashes into small dice. Cut the corn kernels from the cobs. Peel and chop the garlic fine and chop the jalapeno fine.
2. SautÉ the squash in olive oil until tender & a little brown; season with salt & pepper.
Add corn, garlic, and jalapeno to squash. Continue cooking a few minutes more.
3. Finely chop the cilantro, reserving some leaves for garnish. Add the cilantro, butter, and water to the pan. Taste, and correct the seasoning.
4. Boil the fettuccine, add it to the pan, and toss all together. Add a squeeze of lemon if the corn is very sweet. Serve immediately, garnished with the reserved cilantro leaves.

From: Whistling Train Farm, Kent

FARM FRESH RECIPIES from our PUGET SOUND FRESH FARMS and CHEFS

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This recipe is being suggested as a great method for preparing Puget Sound Fresh ingredients. Please follow safe food-handling practices and check for possible food allergies before preparing and serving any food item.