

# Culinary Creations

## Summer Pesto Pasta

Prep Time: 20 minutes Cook Time: 20 minutes Yield: 8 servings Level: Easy

### Ingredients:

- 1 lb. spaghetti
- 2 ears corn, shucked
- 1 medium yellow squash, cut into 1/2"-thick slices
- 1 medium zucchini, cut into 1/2"-thick slices
- 1 small bell pepper, seeded and cut into sixths
- 4 green onions, trimmed
- 2 tbsp. olive oil
- 1 lemon
- 1/2 c. store-bought refrigerated pesto
- 1 pt. grape tomatoes, halved
- 1/4 c. packed fresh parsley, chopped

### Directions:

1. Heat grill on medium-high. Cook spaghetti as label directs. Rinse, drain well and let cool completely.
2. In large bowl, toss corn, squash, zucchini, bell pepper and onions with oil and 1/2 teaspoon each salt and black pepper until well coated. Grill corn, turning, 10 minutes or until charred in spots. Grill squash, zucchini and bell pepper 4 to 6 minutes or until tender and grill marks appear, turning once. Grill onions 2 minutes or until tender and slightly charred, turning occasionally.
3. Into large bowl, from lemon, grate 1/2 teaspoon zest and squeeze 2 tablespoons juice. Whisk in pesto and 1/2 teaspoon each salt and pepper.
4. Chop squash, zucchini, pepper and onions; add to bowl with pesto. Cut kernels from cobs; add to bowl along with tomatoes, parsley and cooked pasta. Toss to combine. Serve at room temperature.

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