

Easy Summer Vegetable Pasta

From Cook's Country June/July 2012

SERVES 4

- 1 pound penne pasta
- Salt and pepper
- 1 Tablespoon olive oil
- 1 red onion, halved and sliced thin
- 3 garlic cloves, minced
- 2 zucchini, halved lengthwise and sliced $\frac{1}{4}$ inch thick
- 1 summer squash, halved lengthwise and sliced $\frac{1}{4}$ inch thick
- 12 ounces cherry tomatoes, halved
- 1 (5.2-ounce) package Garlic & Herb Boursin cheese
- $\frac{1}{2}$ cup chopped fresh basil



Bring 4 quarts water to boil in Dutch oven. Add penne and 1 tablespoon salt to boiling water and cook until al dente. Reserve $\frac{3}{4}$ cup pasta cooking water and drain pasta.

Heat oil in now-empty Dutch oven over medium-high heat until shimmering. Add onion and cook until softened, about 3 minutes. Add garlic and cook until fragrant, about 30 seconds. Add zucchini, summer squash, and $\frac{1}{4}$ cup reserved pasta water and cook, covered, until vegetables are tender, about 6 minutes. Stir in cooked pasta, tomatoes, Boursin, remaining $\frac{1}{2}$ cup pasta water, and basil until pasta is heated through. Season with salt and pepper to taste. Serve with grated Parmesan cheese.