



## **PASTA WITH SPICY TOMATO SAUCE AND SUMMER VEGETABLES**

*Start to finish: 30 minutes*

*Serves: 2*

### **INGREDIENTS:**

2 tablespoons extra virgin olive oil  
2 cloves garlic, minced  
1/4 teaspoon red pepper flakes  
1 14-ounce can whole tomatoes (preferably San Marzano tomatoes, if possible)  
Kosher salt  
1/2 medium zucchini, cut into small chunks  
1/2 medium squash, cut into small chunks  
4 ounces farfalle or bow tie pasta  
1/4 cup chopped fresh basil  
Grated parmesan cheese, for topping

### **DIRECTIONS:**

Heat the olive oil in a large skillet over medium heat. Add the garlic and red pepper flakes and cook until the garlic is just golden, about 1 minute. Crush the tomatoes into the skillet and add the tomato juice. Add 1/2 teaspoon of salt and simmer, stirring occasionally until the sauce is slightly thickened, about 15 minutes. Add the zucchini and cook until it's crisp-tender, about 5 minutes. Season with salt.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Drain and add the pasta to the sauce along with the basil; toss to coat. Top with parmesan.