

## Summer Vegetable and Goat Cheese Pasta

Servings: 6

Cook time: approx. 20 minutes

### Ingredients

- 1 box thin spaghetti
- 2 tbsps extra virgin olive oil
- ½ lb green beans, cut in half
- 2 small zucchini or summer squash, diced
- 5 cloves garlic, thinly sliced
- ¾ cup white wine
- ½ cup frozen peas
- ½ cup frozen corn
- 2 tbsps heavy cream
- 2 oz goat cheese, plus more for garnish
- ¼ cup reserve pasta water
- Lemon juice
- Kosher salt
- Black Pepper



### Directions

1. Cook the pasta until al dente, reserve ¼ cup of pasta water for later. Drain pasta and place cooked pasta back into the pasta pot to hold for later.
2. In a sauté pan on high heat put 2 tbsps EVOO, add the green beans and zucchini and sauté for about 1 minute. Add the garlic and cook until fragrant, not brown, about 1 minute.
3. Take the pan off the heat. Add the white wine. Return to the heat. Stir vegetables scraping the bottom of the pan with a wooden spatula or spoon. Add the frozen peas and corn. Cook for 2-3 minutes.
4. Add heavy cream and goat cheese. Stir until the goat cheese melts. Reduce the liquid until large bubbles form.
5. Add the reserved pasta water, stir. Season with salt, pepper and lemon juice to taste.
6. Add the sauce and vegetables to the pasta in the pasta pot. Combine. Serve, garnish with crumbled goat cheese and/or grated Parmesan cheese.

*This recipe was deliciously created for you by Fifth and Adams*

<http://www.fifthandadams.com/new-blog/summer-vegetable-goat-chese-pasta/2013/8/12>