

Pasta with Corn, Zucchini and Tomatoes

Makes: 4 servings

Time: 30 minutes

The best of summer in a bowl. Don't bother to make this other times of the year, but do be flexible about the type of tomato. Use whatever's ripest. And if you want to add cheese, try crumbling some feta or fresh goat cheese on top just before serving.

Ingredients

- Salt and pepper
- 4 tablespoons olive oil, or 2 tablespoons oil and 2 tablespoons butter
- 1 cup corn kernels (from 2 or 3 ears corn)
- 1 zucchini or summer squash, chopped
- 1 onion, chopped
- 1 tablespoon chopped garlic
- 1 tablespoon chopped fresh tarragon
- 8 ounces plum tomatoes, chopped (about 1 1/4 cups)
- 1 pound cut pasta, like penne, rigatoni, or fusilli

Instructions

1. Bring a large pot of water to a boil and salt it. Put 2 tablespoons oil in a large skillet over medium-high heat. When it is hot, add the corn and sprinkle with salt and pepper. Cook, stirring occasionally, until the corn is dry and beginning to brown, about 5 minutes. Transfer it to a plate and return the pan to medium-high heat.

2. Add the remaining 2 tablespoons oil or the butter to the skillet along with the zucchini; sprinkle with salt and pepper. Cook, stirring occasionally, until the zucchini begins to brown, about 3 minutes. Add the onion and garlic and continue to cook, stirring occasionally, until the onion softens, about 3 minutes. Add the tarragon and cook for 30 seconds, then add the tomatoes and continue cooking the sauce over medium heat, stirring occasionally, while you cook the pasta.

3. Cook the pasta until it's tender but not mushy; start tasting after 5 minutes. When it's done, drain it, reserving 1 cup of the cooking water. Return the corn to the skillet. Toss the pasta with the sauce and corn, adding enough pasta cooking water to coat the noodles. Taste and adjust the seasoning, and serve.

-Recipe from [How to Cook Everything: Completely Revised 20th Anniversary Edition](#)