SUMMER CAVATELLI

with Shrimp, Corn, Tomatoes and Zucchini

4-6 | 5 min | 15 min | Difficulty

INGREDIENTS

- 2 tbsp fresh basil
- 1 pint Cherry tomatoes
- 2 ears of corn (or 1 can of corn)
- 2 Cloves of garlic
- 1 1/2 cups Zucchini
- 3/4 cups Marinara sauce (Homemade or store bought)
- 1 lb short pasta
- 3 tsp Olive Oil
- Salt and peper to taste
- Parmesan cheese to top
- 32 oz. bag raw shrimg

INSTRUCTIONS

1. Bring a large pot of salted water to a boil.

2. In a large skillet over medium heat, add 2 teaspoons of the olive oil and garlic, and cook until golden and fragrant, about 1 minute.

3. Add the tomatoes and 1/4 teaspoon salt and cook 3 minutes, until the tomatoes soften.

4. Add the corn and zucchini and cook until tender crisp, 2 to 3 minutes.

5. Add shrimp and cook until done.

6. Add the marinara, season with salt and pepper and cook until heated through, about 1 minute.

7. Meanwhile, cook the cavatelli according to package directions,reserving some of the water before draining, then toss with the marinara and vegetables.

8. Add the grated cheese, remaining teaspoon olive oil, 1/4 teaspoon salt and black pepper to taste and cook 1 minute, adding some of the reserved pasta water as needed.

9. Serve right away with fresh basil and additional grated cheese if desired.