

Rocchetti with summer squashes and sweet corn

Mark Bittman shares recipes for this accompaniment to bread, crackers
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Serves 4

INGREDIENTS

- 1 pound dried rocchetti, penne rigate, or other tube-shaped pasta
- Coarse salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 2 zucchini, sliced 1/4 inch thick
- 1 yellow squash, sliced 1/4 inch thick
- 2 1/2 cups corn kernels (from 5 ears of corn)
- 3 scallions, white and pale-green parts only, thinly sliced, plus more for garnish
- 3 garlic cloves, minced
- 1/2 jalapeño chile, minced
- 1/2 cup homemade or store-bought low-sodium chicken stock
- 2 ounces (4 tablespoons) unsalted butter
- Parmigiano-Reggiano cheese, for garnish

DIRECTIONS

Cook pasta according to package directions in salted water. Drain, reserving 1 cup cooking liquid. Heat oil in a large, deep skillet over medium-high heat. Add squashes, and cook until softened and light gold, 6 to 7 minutes. Add corn, scallions, garlic, jalapeño, chicken stock, and 2 tablespoons butter. Season with salt and pepper, and cook until corn is tender, about 5 minutes. Add pasta, reserved cooking liquid, and remaining 2 tablespoons butter to vegetable mixture. Cook over medium heat, stirring often, until pasta is well coated, about 3 minutes. Garnish with scallions and shaved cheese.