




Summer Squash Pasta Skillet

 *Yield:* 2 to 4 people

Cook Time: 20 mins *Total Time:* 20 mins

This summer squash pasta skillet is so super easy and delicious! You can have it made in 20 minutes and it will become your new favorite dinner!

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Ingredients

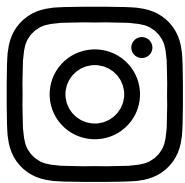
- 8 ounces of your favorite pasta
- ¼ cup pine nuts
- 5 tablespoons unsalted butter
- 2 garlic cloves, minced
- 1 small zucchini squash, sliced into rounds
- 1 small summer squash, sliced into rounds
- kosher salt
- freshly cracked black pepper
- 4 ounces goat cheese, crumbled
- ¼ cup fresh basil leaves

Instructions

- 1 Bring a pot of salted water to a boil and cook the pasta according to the directions.
- 2 While the pasta is cooking, heat a skillet over medium-low heat. Add the pine nuts. Toss and stir them until they are golden and fragrant, about 5 to 6 minutes. Remove from the heat immediately.

- 3 Heat a skillet over medium heat and add the butter. Whisk it constantly until brown bits begin to form on the bottom and the butter is golden. When that happens, add the garlic and squash rounds and toss to coat, then cook for 5 minutes until the zucchini softens. Sprinkle it with salt and pepper.
- 4 The pasta should be finished by now, so add it to the skillet with the zucchini. Turn the heat to low. Toss the pasta and squash well, making sure everything is combined and has a bit of butter on it. Crumble in the goat cheese and toss it well. Add in another few cracks of fresh black pepper. Toss in the pine nuts.
- 5 Stir in the fresh basil and serve immediately.

Course: Main Course *Cuisine:* American *Author:* How Sweet Eats



Did you make this recipe?

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