

FARMERS MARKET PAPPARDELLE

Prep Time: 20 mins

Cooking Time: 10 mins

Servings: 4



INGREDIENTS

- 8 oz pappardelle
- 3 garlic cloves, minced
- 3 tablespoons sherry vinegar (or white) *
- 1 pint cherry tomatoes
- 3 ears of corn, removed from the cob
- 1 medium zucchini, thinly sliced
- 1/4 lb sugar snap peas
- 1 small red onion
- 1 bunch basil, rough chopped
- 1/3 cup olive oil*

**ingredients that are not provided by the Good Food Bus*

INSTRUCTIONS

1. **Boil Water** : Place a pot of water on the stove, heat over high heat.
2. **Make Dressing** : Peel the garlic cloves and mash the garlic into a paste with ½ teaspoon of salt. Add vinegar, oil, and another teaspoon of salt. Mix well.
3. **Prepare the Tomatoes** : Place the tomatoes into a large bowl (cut large tomatoes in half). Pour liquid from last step over tomatoes. Stir to combine. Place aside.
4. **Prepare the Corn and Zucchini** : Peel corn, and break off bottom cob. Once water is boiled, put in the corn and cook for 4-6 minutes. Take out of the pot to cool. In the meantime, use a vegetable peeler to peel ribbons of zucchini. Start on one side of the zucchini and peel until you reach the seeds in the center. Flip the zucchini and repeat. Place to the side. Once corn has cooled, cut from cob and add to the bowl with the tomatoes.
5. **Cook the Pasta** : In the same boiling water, add a dash of olive oil and salt, then add the pasta. Cook for 8-10 minutes, or until tender. Just before the pasta is done, add the snap peas and zucchini ribbons to the pot. Drain into a colander.
6. **Combine** : Add to bowl with tomatoes and stir to combine. Slice the red onion (if adding) and place into bowl. Top with basil, or additional herbs.

> This would be great topped with a grilled chicken breast, shrimp, or your favorite protein!

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