

SARAH'S SUMMER PASTA II

Ingredients

- 2+ Tbsp **olive oil**
- 1 medium **onion**, diced
- summer squash**, thinly sliced
- 2 Tbsp **butter**
- mushrooms**, chopped
- peas**
- basil**
- fresh tomatoes** (cherry or sandwich), diced
- pasta** of your choice
- Parmesan cheese**
- salt** and **pepper**, to taste

Preparation

- 1.** Heat the olive oil (or vegetable oil; it's not a big deal) in a large skillet on medium heat. Add the onion when the oil is heated. Sauté for about 5 minutes until the onion begins to soften.
- 2.** Add the summer squash (make sure the pieces are about the rough size of a quarter) and sauté another 3 minutes or so.
- 3.** Add the butter and chopped mushrooms. After a few minutes add the peas.
- 4.** In a pot, boil water and cook the pasta until al dente.
- 5.** Meanwhile reduce the heat on the sauté down to low. While the pasta is cooking, roughly chop the basil and add it to the sauté. Once it begins to wilt, turn off the heat. Cover, if your pasta isn't yet ready.
- 6.** Serve the pasta with the sautéed vegetables on top, add diced tomatoes, drizzle with olive oil and sprinkle with Parmesan cheese and salt & pepper to taste.