

## SARAH'S SUMMER PASTA

### Ingredients

- 3 cloves **garlic**, sliced
- 1 pint **cherry tomatoes**
- 1-2 small **zucchini summer squash**
- 1 can **cannellini beans**
- Mozzarella cheese**
- pasta** of your choice

### Instructions

- 1.** Sauté garlic slices in oil in a skillet until they are slightly browned. Remove the garlic and set aside.
- 2.** In the same skillet, sauté zucchini and/or summer squash (cut into matchsticks, half moons, or chunks) until tender.
- 3.** Add cannellini beans, with a little of their liquid, and cook with the squash.
- 4.** Meanwhile, lightly salt some cherry tomatoes before cooking them in a separate skillet. Cook the cherry tomatoes until they are wrinkled, browned and delicious-looking.
- 5.** Cook pasta (I prefer farfalle or linguine)
- 6.** Toss the zucchini/bean mixture with the cherry tomatoes and add some cubes of mozzarella, to make it a little decadent. Sprinkle the top with the crispy garlic slices.