



Summer Squash Confetti Pasta

By Jordan Zucker

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When I was a kid, I would dream about jumping into the *Strega Nona* book (by Tomie dePaola) and eating my way out of the noodle world. I may have that dream again tonight. This pasta is hopefully a departure from the standard marinara sauce, celebrating the season's bounties along the way.

Prep time: 10 minutes; Total time: 30 minutes; Servings: 6

Ingredients

1 (1-lb.) box pasta (Your favorite shape; I like linguine)
SWOOPS (season with olive oil, pepper and salt)
1/2 c olive oil
1 medium onion, finely chopped (about 1 c)
Salt and pepper
1-1/2 c baby tomatoes, halved and lightly salted
(I like to use red and orange for the rainbow confetti effect)
2 small summer squash, grated (about 2 cups)
2 small zucchini, grated (about 2 cups)
2 garlic cloves, minced (about 1 T)
1/2 c chopped fresh chives
1/2 c chopped fresh mint
1/2 c chopped fresh tarragon
1 c grated Parmesan cheese

Method

Bring a pot of salted water to the boil and add the pasta. Cook according to the instructions on the box. Drain, reserving 2 tablespoons of the cooking water. Transfer the pasta to a bowl and SWOOPS. (You can have the pasta cooking while you make the sauce—that way it's easy to add in a bit of the starchy pasta water.)

Heat 1/4 cup of the olive oil in a skillet over medium-high heat and add the onion. Sauté for 3 minutes, until slightly translucent. Season with the salt and pepper and give it a stir.

Add the tomatoes and cook for another 3 minutes, stirring occasionally. Once the tomatoes have started to cook down and ooze, add the remaining 1/4 cup of olive oil. Stir. Add the grated squash and zucchini, 1 cup at a time, seasoning with salt and pepper each time, and cook, stirring, for about 2 minutes, until everything is well incorporated. Add the garlic and reserved pasta water and cook for another 2 minutes, stirring occasionally.

Turn off the heat and stir in the chives, mint, and tarragon. Pour everything over the pasta. Add the Parmesan and toss, too-us, 2-us that summuh squash (summer squash).