

Rigatoni Primavera

- 1 box (500g) [De Cecco Rigatoni](#), cooked 14 minutes
- 2 bell peppers, yellow and red, cored, seeded and sliced
- 2 zucchini, trimmed, cut into spears
- 2 scallions, finely chopped
- 1/4 c [basil oil](#), as made by [Emmy Cooks](#)
- 1 c Parmigiano Reggiano shavings, made with a vegetable peeler
- 1/2 c roughly chopped sun-dried tomatoes in oil
- 4 yellow cherry tomatoes, quartered
- 1 T olive oil
- sea salt and freshly ground black pepper
- red pepper flakes, to taste

Heat a large pan on medium-high. Add a tablespoon of olive oil. Cook the scallion for about 2 minutes. Add the zucchini, cooking for about 4-5 minutes, until starting to brown and soften. Add the peppers, cooking about 4 more minutes. Remove the pan from the heat. Add the sun-dried tomatoes.

Toss the pasta with the basil oil. Combine all ingredients. Serves 4.