

# Grilled Summer Squash with Basil & Pasta

a few T olive oil  
2 lb summer squash, sliced 1/4" thick  
1 small yellow onion, sliced 1/4" thick  
1 small red onion  
1/4 cup basil, chopped  
1 cup cherry tomatoes, halved  
1/2 lb mini farfalle pasta, cooked and drained\*  
1/4 cup white balsamic vinegar  
1/4 cup olive oil  
1 T lemon zest  
kosher salt & cracked black pepper  
parmesan cheese (optional)

Preheat grill to medium high heat. Drizzle olive oil over the sliced squash and sliced onions. Season with salt and pepper. Place on the grill and cook until tender. Allow vegetables to cool, then dice. In a bowl combine the diced squash, diced onion, basil, cherry tomatoes and pasta. Next add the balsamic vinegar, olive oil and lemon zest and toss to combine. Season with salt and pepper. Top with parmesan cheese.

\*Cook the pasta in salted water.



ATLANTA BOTANICAL GARDEN