



SUMMER PASTA



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“ Summers in Philadelphia are full of outdoor fun and entertaining. I wanted a dish that I could bring to picnics but that I could also serve to my guests at home. This pasta dish is perfect because it’s light, travels well and you can use whatever vegetables you have in your fridge. ”





SERVES
6

SUMMER PASTA

INGREDIENTS

- **1 lb** bowtie pasta
(fusilli or penne work as well)
- **6** sun-dried tomatoes in oil, sliced
- **1 bunch** of asparagus
- **¾ cup** kalamata (black olives), halved
- **1 cup** pine nuts
- Sea salt
- Olive oil
- Parmesan cheese



PHILADELPHIA

- 1 Cook the pasta in a large pot of boiling water with a bit of oil or salt, whichever you prefer, to keep it from sticking together
- 2 Cut 1 inch off the bottom of the asparagus
- 3 Lightly coat the asparagus with olive oil
- 4 Place the asparagus on a cooking sheet and sprinkle some sea salt over them
- 5 Bake at 375°F/190°C degrees, until lightly browned
- 6 When asparagus is done, you can cut them in 2 inch pieces or leave them whole
- 7 Place the pine nuts on the sheet and bake until lightly brown
- 8 Drain the pasta and pour into a bowl
- 9 Add the asparagus, sliced sun-dried tomatoes, kalamata halves and pine nuts
- 10 Sprinkle with a little fresh Parmesan

#IMEXRECIPES