

Minestrone Pasta Salad

16 oz short pasta such as orecchiette
3 medium zucchini
2 cups frozen corn, thawed
½ red onion, thinly sliced (this was omitted in the video)
10 oz grape tomatoes
1/2 tsp each garlic powder, salt, pepper
1½ cups shredded Parmesan cheese
1 can or 1 pint home canned white beans, rinsed and drained

Dressing or use Italian Salad Dressing of choice to taste
1/3 cup chopped basil
2 cloves garlic, minced
½ c olive oil
3 tsp red wine vinegar
2 tbsp lemon
2 tsp lemon zest, divided
½ tsp pepper
½ tsp salt

Cut squash into ½ inch pieces. Cut tomatoes in half. Combine squash, tomatoes, onion, and corn in a large bowl and toss with garlic powder, salt and pepper. Cook veggies on a hot griddle sprayed with oil until squash is done and corn is slightly blackened, about 10 minutes. Remove and chill. Meanwhile cook pasta according to directions, drain, rinse and chill. Rinse and drain beans. Whisk dressing ingredients together. Combine veggies, pasta, cheese and dressing together until thoroughly mixed. Place in refrigerator to chill for several hours before serving.