

LATE SUMMER VEGETABLE TORTELLINI SALAD WITH BASIL VINAIGRETTE

While the title sounds a bit cumbersome, the dish is fast and simple. Bring a big pot of water to boil, throw in some green beans and fresh tortellini. Meanwhile-or even ahead of time, whirr up a fresh basil vinaigrette (courtesy David Lebovitz) and sauté some tender young squash. Stir together with some great cheese, some fresh chopped tomatoes, and there's dinner. Maybe enough to take for lunch, too. Need your carnivore fix? Throw in some shredded chicken or grilled shrimp.

- Kosher salt, fresh ground pepper, and crushed red pepper
- Olive oil
- 1 medium zucchini or summer squash, sliced thinly
- 1 large shallot, sliced thinly
- 1 1/2 cups fresh green beans or haricots verts
- Crushed red pepper
- 1 1/2 pounds fresh cheese tortellini
- 1 clove garlic, minced
- 1/2 recipe [David Lebovitz' Basil Vinaigrette](#) (click on link for recipe)-Save a few leaves of basil for garnish
- 2 large chopped tomatoes
- 1/2 cup grated Parmigiano Reggiano cheese (5 ounce piece)

*Bring an 8-quart stock pot of water to boil with a good pinch each of salt, pepper, and crushed red pepper. (Make the basil vinaigrette now if you haven't already done it.)

*In the meantime, sauté the zucchini in a tablespoon or two of olive oil for 2-3 minutes, adding shallots half-way through. When nearly tender, remove from heat and reserve.

*When the water in the pot is boiling, add green beans and turn heat down so the beans just simmer. After 2 or 3 minutes, add tortellini and let cook another 2 minutes or until both beans and tortellini are nearly tender. (Check pasta package for cooking time and adjust accordingly.)

*Drain green beans and tortellini. Return to pot, drizzle with a 1 tablespoon olive oil and season with a 1/4 teaspoon each kosher salt and fresh ground black pepper. Stir together gently. Add the sautéed zucchini or summer squash with shallot along with the minced garlic; mix gently together. Drizzle the basil vinaigrette over all and just barely mix together with the tomatoes. Sprinkle with half of the Parmigiano Reggiano cheese and stir again. Taste and adjust seasonings. Spoon into a large shallow serving bowl, sprinkle with remaining cheese and garnish with reserved basil leaves. Serve warm or at room temperature.

Cook's Note: *While this meal is tasty leftover cold and great for lunches, it is best served warm or at room temperature. If you're eating it the next day, give it a little time to warm up on the counter and perhaps stir in a little more olive oil and/or vinegar to moisten and soften it up again. The tortellini absorbs a lot of liquid as it chills in the fridge.*