



Creamy Summer Pasta Salad with BelGioioso Shaved Parmesan

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Fusilli pasta is tossed with sauteed tomatoes kale and zucchini and a creamy rosemaryinfused dressing Serve topped with almonds and Parmesan cheese

Ingredients

- - 1 (16 ounce) package fusilli pasta - 3 tablespoons extra-virgin olive oil - 2 cups chopped green onions - 3 tablespoons minced garlic - 6 cups chopped kale - 2 cups cherry tomatoes - 4 zucchini
- cubed - Salt and ground black pepper to taste - 1 tablespoon chopped fresh rosemary
- or more to taste - 8 ounces BelGioioso Mascarpone cheese - Sliced or chopped raw almonds - 1 cup shaved BelGioioso Parmesan cheese

Instructions

1. Cook pasta in salted water according to the package instructions. While pasta is cooking
2. heat olive oil in a 12-14 inch skillet or saute pan. Add onions and saute until soft and glassy
3. but not brown. Add garlic and cook for a minute stirring constantly. Add kale and cook until it is soft but still bright green and textured
4. about 2 minutes. Add cherry tomatoes and zucchini
5. season with salt and pepper. Cook for an additional 1-2 minutes. Remove from heat. Drain pasta into a large bowl
6. add Mascarpone and rosemary
7. stir well. Stir in the kale-tomato mixture. Top with almonds and shaved BelGioioso Parmesan cheese.