

## Summer Garden Pasta (courtesy of The Peach Truck Cookbook)

### Ingredients

12 oz. spiral shaped noodle  
1 tblsp. lemon zest  
2 tblsp. fresh lemon juice  
2 tblsp. balsamic vinegar  
1 tblsp. minced shallot  
1 garlic clove, minced  
1 tsp. kosher salt  
½ tsp. freshly ground black pepper  
1/3 cup extra virgin olive oil  
2 tblsp. chopped fresh basil, plus basil leaves for garnish  
¼ cup pine nuts, toasted  
1 ½ cup multicolored cherry tomatoes, halved  
1 cup chopped peaches (about 1 medium)  
1 cup fresh corn kernels  
Freshly grated Parmesan cheese

### Preparation

Bring a large pot of salted water to a boil. Add pasta and cook to package directions. Drain.

Whisk together the lemon zest, lemon juice, vinegar, shallot, garlic, salt and pepper in large bowl. While whisking, slowly drizzle the olive oil and whisk until emulsified. Add pasta, pine nuts, tomatoes, peaches and corn and toss well.

Serve the pasta with a sprinkling of the basil leaves and Parmesan.

