



Tomato and Corn Pasta

Recipe By DEBORAH ADAMS

SERVES: 8

INGREDIENTS:

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| <input type="checkbox"/> 3 cups uncooked elbow macaroni | <input type="checkbox"/> ¼ cup yellow bell pepper, <i>chopped</i> |
| <input type="checkbox"/> 1 (15 oz.) can lima beans, <i>rinsed and drained</i> | <input type="checkbox"/> ⅔ cup ricotta cheese |
| <input type="checkbox"/> 2 cups cherry tomatoes (one pint) | <input type="checkbox"/> ¼ cup Parmesan cheese, <i>grated</i> |
| <input type="checkbox"/> 4 fresh ears of corn, <i>cut off cob</i>
(about 1 cup) | <input type="checkbox"/> 1 tbsp. olive oil |
| <input type="checkbox"/> ¼ cup red onion, <i>chopped</i> | <input type="checkbox"/> 1 tsp. minced garlic |
| <input type="checkbox"/> ¼ cup red bell pepper, <i>chopped</i> | <input type="checkbox"/> 1 tsp salt |
| | <input type="checkbox"/> ½ tsp. pepper |
| | <input type="checkbox"/> 2 cups salad greens |
| | <input type="checkbox"/> 10 basil leaves, <i>torn</i> |

DIRECTIONS:

- ☐ 1. Cook pasta according to directions on the package. Drain and toss in a big bowl. Stir in olive oil.
- ☐ 2. Add all other ingredients, except salad greens, and stir gently to combine.
- ☐ 3. Serve on a bed of salad greens.

You can replace the lima beans with any other canned and cooked bean of your choice.

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