

Southwestern Vegetable Pasta: Penne Pasta, Grilled Red Onions, Roasted Peppers, Cumin Scented Yellow Squash and Zucchini and Hatch Chile Sauce

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef

Yield: 4 servings

1 pound penne pasta
1 tablespoon kosher salt
½ cup pasta water
1 tablespoon grape seed or canola oil

Vegetables

1 large red onion sliced into rings and grilled, cooled and diced into ½-inch pieces
2 red peppers – roasted, peeled, seeded, cut into 1-inch cubes
1 medium yellow squash halved and cut into 1/8 half circles
1 medium zucchini halved and cut into 1/8 half circles
¼ teaspoon cumin
2 tablespoons grape seed or canola oil
Kosher salt and black pepper



Hatch chile sauce

1 cup roasted Hatch chiles ½ mild ½ hot-roasted, peeled and seeded
½ cup diced yellow onion
1 tablespoon minced garlic
1½ cups chicken stock/water
1 teaspoon lemon juice
1 tablespoon grape seed/canola oil
Kosher salt and black pepper to taste

For the pasta: Bring a 6-quart pot of water to a boil and add the salt and pasta. Cook for 10 minutes. Remove the ½ cup of water then drain the water and place the pasta in an ice bath or run cold water over the pasta for 3 minutes. Toss the pasta with the oil and reserve.

For the Hatch chile sauce: In a 1-quart sauce pan add the oil and place on medium heat. Once the oil starts to smoke, add the onions and garlic and sweat until translucent. Add the chiles and cook for 5 more minutes then add the stock/water. Turn the heat down to low and reduce the liquid by a fourth.

Place in a blender and puree until smooth. Add the lemon juice and season with salt and pepper to taste and reserve.

For the squashes: Place the squash and zucchini in a bowl and toss with the cumin, a drizzle of oil and some black pepper. Let marinate for 15 minutes.

To complete: In a 6-quart pot add the oil and place on medium high heat. Once the oil starts to smoke, add the squashes and season with a little salt. Make sure to stir. After 3 minutes add the red peppers and onions and cook for 3 more minutes. Make sure to stir. Add the reserved pasta water, pasta and Hatch chile sauce. Cook until everything is hot and season with salt and pepper to your liking. Place into a bowl and enjoy.