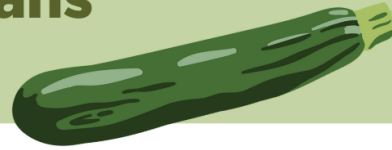


# Linguine w/ Cannellini Beans & Summer Squash



## Ingredients:

- 8 oz. dried, whole-grain linguine
- 1 tsp. olive oil
- ½ small red onion (thinly sliced)
- 1 small zucchini, halved, thinly sliced crosswise
- 1 small yellow summer squash, halved, thinly sliced crosswise
- ¼ tsp. black pepper
- 15.5 oz. canned cannellini beans (drained, rinsed)
- 1 large tomato (chopped)
- 2 Tbsp. chopped, fresh basil
- ¼ cup shredded or grated Parmesan cheese
- Juice of ½ lemon
- ¼ tsp. salt

## Instructions:

1. Prepare the pasta using the package directions, omitting the salt. Drain well in a colander.
2. Meanwhile, in a large nonstick skillet, heat the oil over medium heat, swirling to coat the bottom. Cook the onion for 3 to 4 minutes, or until tender-crisp.
3. Stir in the squashes, 2 Tbsp. water, and pepper. Cook for 6 to 8 minutes, or until the squash is tender-crisp, stirring occasionally.
4. Stir in the beans, tomato, basil, and lemon juice. Cook for 3 minutes, or until heated through, stirring occasionally. Stir in the salt.
5. Serve the bean mixture over the pasta. Sprinkle with the Parmesan.