



## Pasta Perfection: Recipes Straight from the Kitchens of Celebrities

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Pasta is a celebrated recipe enjoyed by children and elders alike. Also, the availability of a variety of healthy pasta options such as wheat offers healthy food options. Further, the different pasta recipes allow you to experiment with a variety of ingredients allowing you to eat healthier. You can also try these recipes with limited time in hand by cutting down on the meal prep time. This can be done by ordering chopped [farm fresh vegetables online](#). This provides you with ready ingredients to dump in the pot for tasty pasta. So, without any further ado let's jump up on the recipe.

## Types of Pasta Recipes

### Stanley Tucci's Favorite 5-Ingredient Summer Pasta

#### Ingredients

- 3-4 quartered Roma tomatoes
- 2 tablespoons extra virgin olive oil
- 2 finely diced garlic
- ¼ cup fresh basil leaves
- 8 ounces of dried pasta
- Salt to taste
- 2 ounces of crumbled goat cheese or ricotta cheese
- Lemon zest



#### Directions:

- Start by combining tomatoes, oil, garlic, and basil in a bowl and marinate in the fridge for at least 20 minutes.

- Then cook pasta as per the package directions and drain.
- Then add salt to marinated tomatoes and mix the same with the cooked pasta.
- Finally, complete the recipe by topping it with cheese and lemon zest and serve.

### Bella Hadid's Pine Nut & Prosciutto Pasta

#### Ingredients:

- 8 ounces spaghetti
- 4 tablespoons extra-virgin olive oil
- ¼ cup pine nuts
- 1 minced shallot
- 1 thinly sliced small head of garlic
- ½ teaspoon crushed red pepper
- 2 ounces thinly sliced prosciutto
- Kosher salt and cracked black pepper, to taste
- ½ cup freshly shaved Parmesan cheese
- 1 cup fresh basil leaves



**Directions:**

- Start by [buying fresh vegetables online](#), to significantly cut down on the meal prep time.
- Cook spaghetti in a large pot of salted water, according to package directions. Reserve ¼ cup of the pasta water, and drain.
- Transfer the drained pasta to a pot and toss with 1 tablespoon extra-virgin olive oil. Cover and set aside.
- Now, heat 1 tablespoon oil in a large skillet over medium-low heat.
- Roast pine nuts for 3 to 5 minutes until golden brown. Then remove the nuts leaving oil in the pan.
- Add 1 more tablespoon of oil to the skillet and add shallot and garlic and cook over medium heat, for 3 to 5 minutes.
- Then add crushed red pepper and prosciutto in a single layer and cook, stirring occasionally, for 5 minutes, until they turn crisp.
- Add the pine nuts and cooked spaghetti back to the skillet along with the reserved pasta water and Parmesan cheese.
- Stir the mixture until the cheese melts and the mixture becomes creamy.
- Season to taste with salt, pepper, and basil.
- Garnish with Parmesan and serve.

**Padma Lakshmi's 20-Minute Holiday Pasta****Ingredients:**

- 1 pound spaghetti
- 4 tablespoons butter
- 2 tablespoons ground black peppercorns
- 2 cups peas

- 2 boxes Boursin Garlic & Fine Herbs (or other soft garlic and herb cheese)
- 1/2 cup chopped chives
- 1 cup chopped flat-leaf parsley
- 1 cup grated Parmesan cheese



**Directions:**

- Start by boiling the pasta for 1-2 minutes less than the package directions.
- While pasta is cooking, melt butter over medium heat in a large skillet.
- When the pasta turns add the black pepper and peas to it. Cook the mixture for a minute or two, until the pepper is fragrant.
- Now add Garlic & Fine Herbs Cheese and 1 cup of pasta water. Whisk the mixture until it turns smooth and saucy.
- Then add chives, parsley, and parmesan to the mixture.
- Mix the mixture well until it combines well.

- Lastly, add the cooked pasta to the mixture and mix well.
- Add salt to taste if needed.
- The pasta is now ready to be served.

## Buy Fresh Vegetables Online in Bangalore Now

So now that you have the pasta recipes of the celebrities, do not wait to try them for your summer get-togethers and parties. You can also order [fresh vegetable delivery](#) online, saving yourself lots of time, so no more excuses, eat fresh and healthy! GreenChopper is one of the best platforms to [buy exotic vegetables in Bangalore](#) online. It offers fresh vegetable delivery in Bangalore, chopped in a variety of shapes and sizes. It is also known for providing healthy ozone-washed vegetable delivery in Bangalore. It also offers a variety of chopped veggie salads for a healthier overall meal. Additionally, they make use of sanitized tools [to cut vegetables](#) and ensure ultimate hygiene. So, do not wait, and visit GreenChopper now.