

Pasta Primavera

Zucchini
Yellow Squash
Mushrooms
Asparagus
6 Cherry Tomatoes
2 Tbsp. Olive oil
1 Clove Garlic
½ Cup Chicken Broth
½ cup White Wine
8 oz. Penne Pasta

The first five vegetables should be sliced bite size. In a sauté pan warm oil on medium and add garlic, cook until fragrant but not brown. Add all the vegetables, except the cherry Tomatoes, cook until tender. Add broth and wine and simmer for a few minutes. Toss with your Penne pasta and Cherry Tomatoes, warm through and serve.