

PENNE PASTA WITH “RANCH GROWN” GARDEN HERBS AND SUMMER VEGETABLES

INGREDIENTS

Serves 4

1 pound	Penne Pasta
3 tablespoons	Olive Oil
2 tablespoons	Roasted Garlic - chopped
2 tablespoons	White Wine
¼ cup	Eggplant - diced
¼ cup	Onions - diced
¼ cup	Peppers - diced
1 cup	Vine Ripe Tomatoes - diced
¼ cup	Squash - diced
¼ cup	Green Beans - diced in ½” pieces
2 tablespoons	Fresh Herbs - mixed and chopped (Basil, Marjoram, Rosemary, Thyme, Parsley)
¼ cup	Parmesan Cheese - grated

DIRECTIONS

*Bring salted water to a boil in a large pot. Cook the pasta until it is “al Dente”.
Meanwhile, in a large saute pan, heat olive oil over medium heat, add roasted garlic,
white wine, eggplant, onions, peppers, vine ripe tomatoes, squash and green beans.
Saute until the vegetables are “al dente” approximately 3 – 5 minutes. Drain pasta.
Toss cooked pasta with the vegetables and fresh herbs and sprinkle with Parmesan
cheese and salt and pepper*

Jamie West ~ Executive Chef