

Pasta Primavera

YIELD: 4 servings

2 tablespoons olive oil

1 sweet onion, sliced

10 crimini mushrooms, cleaned and sliced

1 zucchini, cut into 1" pieces, then quartered

1 yellow squash, cut into 1" pieces, then quartered

*1 24oz jar **Costantino's Kitchen Tomato/Basil Pasta Sauce***

1 pound whole wheat linguine, cooked al dente

¼ cup grated Parmesan cheese

¼ cup fresh parsley, minced

Heat olive oil in a large sauté pan over medium heat. Add onion and cook for 5 minutes or until just beginning to soften. Add mushrooms, zucchini, and yellow squash to pan; cook for an additional 5 minutes, stirring occasionally. Add sauce and cook for 5 minutes more or until the sauce is heated. Toss with pasta and garnish with Parmesan cheese and parsley.

