

FARFALLE
with Vegetables

4 servings

1 cup	PASTENE Sundried Tomatoes in Oil	250 mL
16 oz	PASTENE Farfalle	500 g
2 tbsps	PASTENE Extra Virgin Olive Oil	30 mL
2	garlic cloves, minced	2
1	onion, chopped	1
1/8 tsp	hot red pepper flakes (optional)	0.5 mL
1 cup	diced fresh green beans	250 mL
2	small zucchini, halved lengthwise and sliced	2
6	small pattypan squash, quartered	6
2	carrots, halved lengthwise and thinly sliced	2
1 cup	chicken stock	250 mL
1/2 cup	PASTENE Grated Parmesan Cheese	125 mL
1/4 cup	chopped fresh parsley	60 mL
8	fresh basil leaves	8

- Drain sundried tomatoes and cut in half. Set aside.
- Cook pasta in boiling salted water for 10 minutes; drain and keep hot.
- Meanwhile, heat olive oil in a skillet over medium-high heat. Add garlic, onion and red pepper flakes (optional). Cook 2 minutes. Add green beans, zucchini, squash and carrots. Stir-fry until tender-crisp, about 5 minutes.
- Add chicken stock and simmer 1 minute. In a large bowl, toss together vegetable mixture with hot pasta, Parmesan, sundried tomatoes, parsley and basil. Mix well and serve immediately, with more Parmesan if desired.

