



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## FRESH VEGETABLE PASTA

- 2 zucchini, cut into thin slices
- 1 red pepper, cut into julienne strips
- 1 c sliced mushrooms, optional
- 1 medium leek, chopped
- 2 T Purity Butter, divided
- 1 T minced garlic
- 2 T flour
- 1 (14.5-oz) can chicken broth
- 1 c Purity 0 Plus AB Milk
- 1 (16-oz) package penne pasta or other pasta
- 1 T Italian seasoning
- 1 t basil
- 1/2 t salt
- 1/4 t crushed red pepper
- 1 c shredded Italian cheese blend
- 1 c shredded Parmesan cheese, divided

Heat 1 T Purity Butter in large nonstick skillet over medium-high heat; add zucchini, red pepper, mushrooms and leek; sauté for about 5-8 minutes or until tender and lightly browned. Add garlic and sauté another minute. Remove vegetables and set aside. Bring water to a boil and cook pasta according to package instructions; drain and reserve. Melt butter in skillet and add flour to mix; gradually stir in chicken broth and stir continually. Add Purity 0 Plus AB Milk and stir continually to thicken. Stir in seasonings, Italian cheese and 1/2 cup shredded Parmesan cheese. Stir in pasta; add vegetables and to mix. Pour into serving bowl and top with 1/2 c shredded Parmesan cheese. \*May use frozen stir-fry vegetables instead of fresh vegetables and add to pasta the last few minutes of cooking time. May also add cooked chicken, pork or fish to make more of an entrée.

Yield: 6-8 servings.