Pasta Primavera  
Makes about 5 servings

Ingredients:
- 1 Tablespoon oil
- 1 cup onions, chopped
- 2 cups broccoli, cut up
- 1 cup carrot, sliced
- 1 cup celery, chopped
- 2 cup tomato, chopped
- ¼ teaspoon salt
- 1 teaspoon dried basil
- ¼ teaspoon black pepper
- ½ teaspoon garlic powder
- 1 pound spaghetti
- ¼ cup parmesan cheese

Note: Different vegetables may be substituted.

Directions:
1. Fill large pot 2/3 full with water and bring to a boil. Cook spaghetti until tender.
2. In a medium skillet, cook hard vegetables (onions, broccoli, carrots, and celery) in oil about 5 minutes.
3. Add any medium vegetables you are using (tomatoes) and continue cooking 3-4 more minutes.
4. Add salt, pepper, garlic powder, and basil and any soft vegetables you may have). Continue cooking for 2-3 minutes.
5. Drain pasta when done. Sprinkle parmesan cheese on top.

Source: Recipe from Broome County CCE

Recipe analyzed using The Food Processor® Nutrition Analysis Software from ESHA Research, Salem, Oregon.