

Pasta Primavera



FIELD & FORK

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

Ingredients:

6 oz	Dry spaghetti
½ cup	Dehydrated or freeze-dried broccoli, rehydrated
14.5 oz can	Italian stewed tomatoes (or diced tomatoes with Italian seasoning)
14.5 oz can	Cut green beans, drained
12.5 oz can	Chicken (or 1 pint)
	Parmesan cheese (optional)



Directions:

1. Cook pasta according to package directions, adding broccoli for the last 3 minutes of cooking, drain
2. In large skillet combine undrained tomatoes and drained green beans and bring to a boil, then reduce heat
3. Cook uncovered for 2 min
4. Stir in chicken and heat through
5. Transfer the pasta and broccoli to a serving platter and top with the tomato mixture, toss before serving
6. Sprinkle with Parmesan cheese if desired