

Pasta Primavera



HITCHCOCK
FIELD & FORK PANTRY

CAMPUS FOOD PROGRAM
UNIVERSITY OF FLORIDA

Ingredients:

| | |
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| 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