

Pasta with seasonal veggies!

Chef Jenn Magrey

Ledyard Farmer Market

Veggies from **Smith Acres and LoPresti**

8 oz **cooked** favorite shaped pasta

1 large fresh tomato - chopped

1 cup broccoli or 3 cups spinach cut into bite sized pieces

1 medium yellow squash or zucchini cut into small bite sized pieces

2 small onions sliced

2 cloves garlic minced

4-6 large leaves of Basil – chopped finely

2 tablespoons tomato paste

½ cup water

1 teaspoon habanero sauce from Turkey Wood Farm

2 tablespoons butter

½ cup of cream

Salt and pepper to taste

Parmesan if desired to top

Heat a large skillet over medium heat.

Add 1 tablespoon olive oil and cook the veggies, onions and garlic until they are cooked to desired doneness; about 7-10 minutes

Add the tomato paste, water, habanero sauce and fresh basil and stir to blend into the veggies.

Add the pasta and mix well.

Add the butter and cream. Cook until the cream and butter is incorporated.

Season with more salt and pepper if needed.

Enjoy!