

## Garden Cavatappi



### Ingredients:

- 1 TB. Olive Oil
- 1 tsp. Garlic, chopped
- 1 Cup Bell Pepper, 1" diced, various colors
- ¼ Cup Sweet Onion, 1" diced
- ¼ Cup Chinese Eggplant, 1" cubed
- ¼ Cup Zucchini, 1" cubed
- ½ Roma Tomato, cut in fourths
- 2 Crimini Mushrooms cut in fourths
- 6 ea. Kalamata Olives, pitted, cut in half
- 1 Cup Marinara Sauce
- 2 Cups Cavatappi Pasta, cooked
- 2 TB. Basil, fresh, shredded
- ¼ tsp. All Purpose Seasoning
- ½ oz. Parmesan Cheese, shredded

### Directions:

Sauté garlic in oil for 1 minute. Add onion, peppers, zucchini and eggplant. Cook till tender. About 2 minutes. Add olives, tomato and basil. Continue to cook over medium heat 1 minute. Add sauce and hot cooked pasta. Continue to cook 2 minutes until pasta is hot. Season to taste with seasoning. Sprinkle with parmesan cheese.

Serves 2