



## Penne with vegetable ragout

Yield: 10 servings

### *Ingredients:*

20 Oz. Barilla<sup>®</sup> frozen penne, fully slacked  
 6 Tbsp. Extra virgin olive oil  
 1 Vidalia onion, chopped  
 8 Oz. Domestic mushrooms, diced  
 1 Eggplant, diced  
 2 Carrots, diced  
 2 Zucchini, diced  
 2 Plum tomatoes, diced  
 1 Jar artichokes, quartered  
 3/4 Cup romano cheese, grated  
 Salt & black pepper to taste

### *Directions:*

1. In a skillet over med/high heat add 5 tbsp. Of olive oil and the onion. Cook until translucent, about 1-2 minutes.
2. Add the mushrooms, eggplant, carrots, zucchini, tomatoes, and artichokes. Cook until tender.
3. Meanwhile, add slacked pasta to boiling, salted water and blanch 1:15 minute.
4. Drain pasta and toss with vegetables.
5. Season with salt and pepper and toss with half of the cheese.
6. Drizzle remaining oil and garnish with remaining cheese.

Recipe and photo courtesy of Barilla